

1 Department of Agriculture

2

3 Adopted Permanent Rules Relating to Retail Food Store Sanitation

4

5 Rules as Adopted

6 1547.0001 PURPOSE.

7 The purpose of this chapter is to provide uniform statewide
8 rules for retail food establishments.

9 1547.0002 DEFINITIONS.

10 Subpart 1. Scope. For the purpose of this chapter, the
11 terms in this section have the meanings given them.

12 Subp. 2. Bulk food. "Bulk food" means unpackaged and
13 unwrapped food in aggregate containers from which quantities are
14 withdrawn by the consumer, excluding fresh fruits, fresh
15 vegetables, nuts in the shell, and food in salad bars.

16 Subp. 3. Corrosion-resistant materials.
17 "Corrosion-resistant materials" means materials that maintain
18 acceptable sanitary surface characteristics under prolonged
19 influence of the food to be contacted, the normal use of
20 cleaning compounds and sanitizing solutions, and other
21 conditions of the use environment.

22 Subp. 4. Easily cleanable. "Easily cleanable" means that
23 surfaces are readily accessible and made of a material and
24 finish and so fabricated that residue can be effectively removed
25 by normal cleaning methods.

26 Subp. 5. Employee. "Employee" means the license holder,
27 individual having supervisory or management duties, person on
28 the payroll, family member, volunteer, person performing work
29 under contractual agreement, or other person working in a food
30 store.

31 Subp. 6. Equipment. "Equipment" means items other than
32 utensils used in the storage, preparation, display, or
33 transportation of food including stoves, ovens, hoods, slicers,
34 grinders, mixers, scales, meat blocks, tables, food shelving,
35 reach-in refrigerators and freezers, sinks, ice makers, and

1 similar items used in the operation of a retail food store.

2 "Equipment" does not include fork lift trucks or dollies.

3 Subp. 7. Food. "Food" means any raw, cooked, or processed
4 edible substance, ice, beverage, or ingredient used or intended
5 for use or for sale in whole or in part for human consumption.

6 Subp. 8. Food contact surfaces. "Food contact surfaces"
7 means surfaces of equipment and utensils with which food
8 normally comes into contact and surfaces from which food may
9 drain, drip, or splash back onto surfaces normally in contact
10 with food.

11 Subp. 9. Food service establishment. "Food service
12 establishment" means a place where food is prepared and intended
13 for individual portion service, including the place at which
14 individual portions are provided, whether or not consumption is
15 on the premises and whether or not there is a charge for the
16 food. "Food service establishment" includes delicatessens that
17 offer prepared food in individual service portions, but does not
18 include private homes where food is prepared or served for
19 individual family consumption, retail food stores without food
20 service, the location of food vending machines, and supply
21 vehicles.

22 Subp. 10. Hermetically-sealed container.
23 "Hermetically-sealed container" means a container that is
24 designed and intended to be secure against the entry of
25 microorganisms and to maintain the commercial sterility of its
26 contents after processing.

27 Subp. 11. Law. "Law" includes applicable federal, state,
28 and local statutes, ordinances, rules, and regulations.

29 Subp. 12. License. "License" means the document issued by
30 the Department of Agriculture that authorizes a person to
31 operate a retail food store.

32 Subp. 13. Packaged. "Packaged" means contained in a case,
33 carton, can, box, wrapping, barrel, tub, bottle, phial, or other
34 receptacle or covering of any kind that is used by a
35 manufacturer, producer, jobber, packer, or retail dealer to
36 transport, handle, store, or offer something for sale.

1 Subp. 14. **Person.** "Person" means an individual, firm,
2 corporation, company, association, cooperative, or partnership
3 and includes a trustee, receiver, assignee, or other similar
4 representative.

5 Subp. 15. **Person in charge.** "Person in charge" means the
6 individual in a retail food store who is the supervisor of the
7 retail food store at the time of inspection.

8 Subp. 16. **Potentially hazardous food.** "Potentially
9 hazardous food" means food that consists in whole or in part of
10 milk or milk products, eggs, meat, poultry, fish, shellfish,
11 edible crustacea, or other ingredients, including synthetic
12 ingredients, and that is in a form capable of supporting rapid
13 and progressive growth of infectious or toxigenic
14 microorganisms. The term does not include clean, whole,
15 uncracked, odor-free shell eggs, foods that have a pH level of
16 4.6 or below or a water activity (a_w) value of 0.85 or less at
17 77 degrees Fahrenheit (25 degrees centigrade), and food products
18 in hermetically-sealed containers processed to prevent spoilage.

19 Subp. 17. **Regulatory authority.** "Regulatory authority"
20 means the Department of Agriculture, which is responsible for
21 enforcing this chapter.

22 Subp. 18. **Retail food store.** "Retail food store" means an
23 establishment where food and food products are offered to the
24 consumer and intended for off-premises consumption. "Retail
25 food store" includes an establishment with a delicatessen that
26 offers prepared food, and does not include persons selling the
27 products of the farm or garden occupied and cultivated by those
28 persons, persons not regularly engaged in the business of
29 manufacturing and selling food and who prepare food only on
30 order of and for sale directly to the ultimate consumer, or
31 educational, charitable, or religious organizations not
32 regularly engaged in the business of manufacturing, processing,
33 or selling food at their established educational, charitable, or
34 religious institutions.

35 Subp. 19. **Safe materials.** "Safe materials" means
36 materials that may not reasonably be expected to result,

1 directly or indirectly, in their becoming a component or
2 otherwise affecting the characteristics of food. Food additives
3 or color additives as defined in Section 201(s) or (t) of the
4 Federal Food, Drug, and Cosmetic Act are "safe materials" only
5 if they are used in conformity with regulations established
6 under Section 409 or 706 of that act. Other materials are "safe
7 materials" only if, as used, they are not food additives or
8 color additives as defined in Section 201(s) or (t) of the
9 Federal Food, Drug, and Cosmetic Act and are used in conformity
10 with applicable regulations of the United States Food and Drug
11 Administration.

12 Subp. 20. Sanitization. "Sanitization" means effective
13 bactericidal treatment of clean food contact surfaces of
14 utensils and equipment by a an approved process that provides
15 ~~enough-accumulative-heat-or-concentration-of-chemicals-for~~
16 ~~enough-time-to-reduce-the-bacterial-count~~ that is effective in
17 destroying microorganisms, including pathogens, to-a-safe-level
18 ~~on-cleaned-food-contact-surfaces-of-utensils-and~~
19 equipment without adversely affecting the product or the safety
20 of the consumer.

21 Subp. 21. Sealed. "Sealed" means free of cracks or other
22 openings that permit the entry or passage of moisture.

23 Subp. 22. Single-service articles. "Single-service
24 articles" means cups, containers, lids, or closures; plates,
25 knives, forks, spoons, stirrers, or paddles; straws, placemats,
26 napkins, doilies, or wrapping material; and similar articles
27 constructed wholly or in part from paper, paperboard, molded
28 pulp, foil, wood, plastic, synthetic, or other readily
29 destructible materials, and intended by the manufacturers and
30 generally recognized by the public as for one usage only, then
31 to be discarded.

32 Subp. 23. Transportation or transported. "Transportation"
33 or "transported" means movement of food within the retail food
34 store or delivery of food from that retail food store to another
35 place while under the control of the person in charge.

36 Subp. 24. Utensil. "Utensil" means a food contact

1 implement used in the storage, preparation, transportation, or
2 dispensing of food.

3 Subp. 25. **Warewashing.** "Warewashing" means the cleaning
4 and sanitizing of food contact surfaces of equipment and
5 utensils.

6 1547.0003 FOOD SUPPLIES.

7 Food must be in sound condition and safe for human
8 consumption. Food must be obtained from sources that comply
9 with the applicable laws relating to food safety. Food prepared
10 in a home must not be used or offered for sale.

11 1547.0004 SPECIAL REQUIREMENTS.

12 Subpart 1. **Milk products.** Fluid milk and fluid milk
13 products used or offered for sale must comply with the Grade A
14 standards established by law. Dry milk and milk products used
15 or offered for sale must be made from pasteurized milk and milk
16 products.

17 Subp. 2. **Shellfish.** Fresh and frozen shucked shellfish
18 (oysters, clams, or mussels) must be received and repacked in
19 nonreturnable packages identified with the name and address of
20 the original shell stock processor, shucker-packer, or repacker,
21 and the state certification number issued according to law.
22 Shucked shellfish must be kept in the container in which they
23 were received until used or sold.

24 An original container of unshucked shellfish (oysters,
25 clams, or mussels) must be identified for a period of 90 days
26 with the name and address of the original shellfish processor,
27 the kind and quantity of shellfish, and the certification number
28 issued by the state or foreign shellfish control agency, where
29 applicable.

30 Subp. 3. **Eggs.** Only clean, sound shell eggs meeting
31 applicable Minnesota and federal weight and grade standards
32 established for consumer grades, or pasteurized liquid, frozen
33 or dry eggs, or pasteurized dry egg products may be used or
34 offered for sale.

35 Subp. 4. **Ice.** Only ice manufactured from potable water

1 and handled in a sanitary manner may be used or offered for
2 sale. Ice offered for sale must be packaged.

3 1547.0005 FOOD PROTECTION.

4 At all times, including while being stored, prepared,
5 displayed, dispensed, packaged, or transported, food must be
6 protected from cross-contamination between foods and from
7 potential contamination by insects, insecticides, rodents,
8 rodenticides, probe-type price or probe-type identification
9 tags, unclean equipment and utensils, unnecessary handling,
10 flooding, draining, and overhead leakage or condensation, or
11 other agents of public health significance. The temperature of
12 potentially hazardous foods must be 40 degrees Fahrenheit (5
13 degrees centigrade) or below or 150 degrees Fahrenheit (66
14 degrees centigrade) or above at all times, except as otherwise
15 provided in this chapter. Hermetically-sealed packages must be
16 handled so as to maintain product and container integrity. Food
17 items that are spoiled or that are in damaged containers that
18 may affect the product and food items that have been returned
19 to, or are being detained by, the retail food store because of
20 spoilage, container damage, or other public health
21 considerations, must be segregated and held in designated areas
22 pending proper disposition unless disposed of under the
23 supervision of the regulatory authority.

24 1547.0006 EMERGENCY OCCURRENCES.

25 The person in charge of a retail food store that is
26 affected by a fire, flood, extended power outage, or a similar
27 significant occurrence that creates a reasonable possibility
28 that food in the retail food store may have been contaminated or
29 that the temperature level of food that is in a potentially
30 hazardous form may have caused that food to have become
31 hazardous to health, must take the action necessary to protect
32 the public health and promptly notify the regulatory authority
33 of the emergency.

34 1547.0007 FOOD STORAGE.

1 Subpart 1. **Packaged food; meats.** Food packaged in an
2 immediate closed container, once the container is opened in the
3 retail food store before use or retail sale, must be kept
4 covered. Raw or prepared food removed from the immediate closed
5 container in which it was originally packaged before use or
6 retail sale, must be stored in a clean, covered container,
7 except during necessary periods of preparation. Whole and
8 unprocessed fresh raw vegetables and fresh raw fruits are
9 exempted from this requirement. Container covers must be
10 impervious and nonabsorbent.

11 During periods of storage, subprimal cuts of meat must be
12 covered with single-service wrapping material. Primal cuts,
13 quarters, or sides of meat, or processed meats such as country
14 hams, slab bacon, and smoked or cured sausages, may be hung
15 uncovered on clean, sanitized hooks or placed on clean,
16 sanitized metal racks in a manner that will preclude
17 contamination of any food products in storage.

18 Subp. 2. **Storage areas.** Containers of food must be stored
19 at least six inches (152 millimeters) above the floor or on
20 dollies, skids, racks, or open-ended pallets, if the equipment
21 is easily movable either by hand or with the use of
22 pallet-moving equipment that is on the premises and used.
23 Storage areas must be kept clean. Cased food packaged in cans,
24 glass, or other waterproof containers need not be elevated if
25 the case of food is not exposed to floor moisture and the
26 storage area is kept clean.

27 Subp. 3. **Water or sewer lines.** Food and containers of
28 food must not be stored under exposed or unprotected sewer
29 lines, or water lines that are leaking or on which condensed
30 water has accumulated.

31 Subp. 4. **Water or ice.** Packaged foods must not be stored
32 in contact with water or undrained ice.

33 Subp. 5. **Food ingredient storage.** A food ingredient, such
34 as flour, sugar, salt, baking powder, cooking oil, or vinegar,
35 that is not stored in the original package and is not readily
36 identifiable on sight, must be stored in a container identifying

1 it by common name.

2 Subp. 6. Toilets; garbage or mechanical rooms. Toilet
3 rooms and their vestibules, and garbage or mechanical rooms must
4 not be used for the storage of food.

5 1547.0008 REGRIGERATED OR FROZEN STORAGE.

6 Subpart 1. Storage capacity; thermometers. Refrigeration
7 units or effectively insulated units must be provided in a
8 number and capacity that assures the maintenance of potentially
9 hazardous food at required temperatures during storage. A
10 mechanically-refrigerated unit storing potentially hazardous
11 food must be provided with a numerically-scaled indicating
12 thermometer, accurate to ± 3 degrees Fahrenheit (± 1 degree
13 centigrade). The sensing element must be located to measure the
14 air temperature in the unit at a location that is representative
15 of the air temperature in the unit. The thermometer scale must
16 be located to be easily readable. Recording thermometers,
17 accurate to ± 3 degrees Fahrenheit (± 1 degree centigrade) may be
18 used in lieu of indicating thermometers.

19 Subp. 2. Rapid cooling. Potentially hazardous food
20 requiring refrigeration after preparation must be rapidly cooled
21 to an internal temperature of 40 degrees Fahrenheit (5 degrees
22 centigrade) or below. Potentially hazardous foods of large
23 volume or prepared in large quantities must be rapidly cooled
24 using methods such as shallow pans, agitation, quick chilling,
25 or water circulation external to the food container so that the
26 cooling period does not exceed four hours. Potentially
27 hazardous food to be transported must be prechilled and held at
28 a temperature of 40 degrees Fahrenheit (5 degrees centigrade) or
29 below unless maintained in accordance with the hot storage
30 requirements of this chapter.

31 Subp. 3. Frozen food. Potentially hazardous frozen foods
32 must be kept frozen and must be stored at an air temperature of
33 zero degrees Fahrenheit (-18 degrees centigrade) or below except
34 for defrost cycles and brief periods of loading or unloading.

35 Subp. 4. Ice used for cooling. Ice used as a cooling

1 medium for food storage must not be used or sold for human
2 consumption.

3 Subp. 5. **Eggs.** Clean, sound shell eggs must be stored at
4 60 degrees Fahrenheit (16 degrees centigrade) or below.

5 1547.0009 HOT STORAGE.

6 Subpart 1. **Storage units.** Hot food storage units must be
7 provided in a number and of a capacity to assure the maintenance
8 of potentially hazardous food at the required temperature during
9 storage. A hot food storage unit storing potentially hazardous
10 food must be provided with a numerically-scaled indicating
11 thermometer, accurate to ± 3 degrees Fahrenheit (± 1 degree
12 centigrade). The sensing element must be located to measure the
13 air temperature in the unit at a location that is representative
14 of the temperature in the unit. The thermometer scale must be
15 located to be easily readable. Recording thermometers accurate
16 to ± 3 degrees Fahrenheit (± 1 degree centigrade) may be used in
17 lieu of indicating thermometers. If it is impractical to
18 install thermometers on equipment such as heat lamps, calrod
19 units, or insulated food transport carriers, a food product
20 thermometer must be available and used to check internal food
21 temperature.

22 Subp. 2. **Food temperatures.** The internal temperature of
23 potentially hazardous foods requiring hot storage must be 150
24 degrees Fahrenheit (66 degrees centigrade) or above, except
25 during necessary periods of preparation. Potentially hazardous
26 food to be transported must be held at a temperature of 150
27 degrees Fahrenheit (66 degrees centigrade) or above, unless
28 maintained in accordance with the refrigerated storage
29 requirements of this chapter.

30 1547.0010 FOOD PREPARATION.

31 Subpart 1. **Contact with food.** Food must be prepared with
32 a minimum of manual contact. Food must be prepared on food
33 contact surfaces and with utensils that are clean and have been
34 sanitized.

35 Subp. 2. **Change in foods; separation.** Each time there is

1 a change in processing between raw beef, raw pork, raw poultry,
2 raw game, or raw seafood, or a change in processing from raw to
3 ready-to-eat foods, the new operation must begin with food
4 contact surfaces and utensils that are clean and have been
5 sanitized. Salads and other ready-to-eat foods must be prepared
6 in separate rooms or in areas that are separated by a barrier or
7 open space from areas used for processing potentially hazardous
8 raw products.

9 Subp. 3. Consumable food. Potentially hazardous foods
10 that are in a form to be consumed without further cooking such
11 as salads, sandwiches, and filled pastry products must be
12 prepared from chilled products.

13 1547.0011 RAW FRUITS AND VEGETABLES.

14 Raw fruits and raw vegetables that will be cut or combined
15 with other ingredients or will be otherwise processed into food
16 products by the retail food store must be thoroughly cleaned
17 with potable water before being used.

18 1547.0012 COOKING POTENTIALLY HAZARDOUS FOODS.

19 Potentially hazardous foods being processed by cooking
20 within a retail food store must be cooked to heat all parts of
21 the food to a temperature of at least 150 degrees Fahrenheit (66
22 degrees centigrade), except that:

23 A. Poultry, poultry stuffing, stuffed meats, and
24 stuffings containing meat, must be cooked to heat all parts of
25 the food to at least 165 degrees Fahrenheit (74 degrees
26 centigrade) with no interruption of the cooking process.

27 B. Pork and pork products must be cooked to heat all
28 parts of the food to at least 150 degrees Fahrenheit (66 degrees
29 centigrade), or, if cooked in a microwave oven, to at least 170
30 degrees Fahrenheit (77 degrees centigrade).

31 C. When beef roasts under ten pounds (five kilograms)
32 in weight are cooked in a still dry heat oven, the oven must be
33 preheated to and held at an air temperature of at least 350
34 degrees Fahrenheit (177 degrees centigrade) throughout the
35 process. If cooked in a convection oven, the oven must be

1 preheated to and held at an air temperature of at least 325
2 degrees Fahrenheit (163 degrees centigrade) throughout the
3 process.

4 When beef roasts of ten pounds (five kilograms) or over in
5 weight are cooked in a dry heat oven, the oven must be preheated
6 to and held at an air temperature of at least 250 degrees
7 Fahrenheit (122 degrees centigrade) throughout the process.

8 To meet public health requirements for the processes in
9 this item, the following table lists the minimum internal
10 temperature of the beef roast for the minimum time the roast
11 needs to be held at that temperature:

12 Minimum Holding Times for Beef Roasts
13 at Various Internal Temperatures

Minimum internal temperature		Minimum holding time	Minimum internal temperature		Minimum holding time
°F	°C	Minutes	°F	°C	Minutes
130	54.4	121	138	58.9	19
131	55.0	97	139	59.5	15
132	55.6	77	140	60.0	12
133	56.1	62	141	60.6	10
134	56.7	47	142	61.1	8
135	57.2	37	143	61.7	6
136	57.8	32	144	62.2	5
137	58.4	24			

28
29 D. Beef roasts, if cooked in a microwave oven, must
30 be cooked to an internal temperature of at least 145 degrees
31 Fahrenheit (63 degrees centigrade).

32 1547.0013 BAKERY PRODUCT FILLINGS.

33 Custards, cream fillings, and similar products, including
34 synthetic fillings, must meet the temperature requirement in
35 part 1547.0008, subpart 2, following preparation and be
36 maintained at that temperature during storage, transportation,
37 and display. Products with synthetic fillings are excluded from
38 this requirement if:

39 A. the food, including the interface between the
40 bakery product and its filling, has a pH level of 4.6 or below
41 or a water activity (a_w) value of 0.85 or less under standard
42 conditions;

43 B. it is handled in a manner to preclude

1 contamination with and the growth of pathogenic microorganisms
2 after heat processing; or

3 C. other scientific evidence is on file with the
4 regulatory authority demonstrating that the specific product
5 will not support the growth of pathogenic microorganisms.

6 Bakery products with synthetic fillings that meet the
7 criteria in items A to C may be labeled to state that
8 refrigeration is not required.

9 1547.0014 REHEATING.

10 Potentially hazardous foods that have been cooked and then
11 refrigerated must be reheated rapidly to an internal temperature
12 of 165 degrees Fahrenheit (74 degrees centigrade) or higher
13 before being placed in hot food storage holding units. Food
14 warmers and other hot food holding units must not be used for
15 the reheating of potentially hazardous foods.

16 1547.0015 FOOD PRODUCT THERMOMETERS.

17 Metal, stem-type, numerically-scaled indicating
18 thermometers, accurate to ± 2 degrees Fahrenheit (± 1 degree
19 centigrade) must be provided and used to assure attainment and
20 maintenance of proper temperatures during preparation of
21 potentially hazardous foods.

22 1547.0016 THAWING POTENTIALLY HAZARDOUS FOODS.

23 Potentially hazardous foods must be thawed:

24 A. in refrigerated units at a temperature not more
25 than 40 degrees Fahrenheit (5 degrees centigrade);

26 B. under potable running water at a temperature of 70
27 degrees Fahrenheit (21 degrees centigrade) or below, with
28 sufficient water velocity to agitate and float off loose food
29 particles into the overflow and for a period not more than that
30 reasonably required to thaw the food;

31 C. in a microwave oven only when the food will be
32 immediately transferred to conventional cooking units as part of
33 a continuous cooking process or when the entire, uninterrupted
34 cooking process takes place in the microwave oven; or

1 D. as part of the conventional cooking process.

2 1547.0017 POTENTIALLY HAZARDOUS FOOD DISPLAY.

3 Potentially hazardous foods must be held at an internal
4 temperature of 40 degrees Fahrenheit (5 degrees centigrade) or
5 below or at an internal temperature of 150 degrees Fahrenheit
6 (66 degrees centigrade) or higher during display, except that
7 rare roast beef offered for sale hot must be held at a
8 temperature of at least 130 degrees Fahrenheit (55 degrees
9 centigrade).

10 1547.0018 FROZEN FOOD DISPLAY.

11 Foods intended for sale in a frozen state must be displayed
12 at an air temperature of zero degrees Fahrenheit (-18 degrees
13 centigrade) or below, except for defrost cycles and brief
14 periods of loading or unloading. Frozen foods must be displayed
15 below or behind product food lines according to cabinet
16 manufacturers' specifications.

17 1547.0019 FOOD DISPLAY.

18 Food on display, other than whole, unprocessed raw fruits
19 and unprocessed raw vegetables, must be protected from
20 contamination by being packaged, by display cases, by covered
21 containers for self-service, or by similar protective
22 equipment. Food must be displayed above the floor in a manner
23 that will protect the food from contamination. Hot or cold food
24 units must be provided to assure the maintenance of potentially
25 hazardous food at the required temperature during display.
26 Potentially hazardous food must not be provided for consumer
27 self-service.

28 1547.0020 DISPENSING UTENSILS.

29 To avoid unnecessary manual contact with food, suitable
30 dispensing utensils and single-service articles must be used by
31 employees. Consumers who serve themselves bulk food must be
32 provided suitable dispensing utensils.

33 Bulk food may be dispensed by: mechanical dispensing
34 devices including gravity dispensers, pumps, extruders, and

1 augers; or manual dispensing utensils including tongs, scoops,
2 ladles, and spatulas.

3 A manual dispensing utensil must have a handle long enough
4 to avoid consumer contact with the bulk food. When not in use,
5 dispensing utensils must be stored either in the food with the
6 handle extended out of the food, or in a protective enclosure
7 attached or adjacent to the display unit with the utensil on a
8 tether of easily cleanable material short enough to prevent
9 contact with the floor.

10 1547.0021 FOOD SAMPLE DEMONSTRATIONS AND FOOD PROMOTIONS.

11 When food sample demonstrations and food promotions are
12 authorized in the retail food store, the person in charge must
13 ensure that those activities comply with the applicable
14 sanitation provisions of this chapter.

15 1547.0022 FOOD TRANSPORTATION BY RETAIL FOOD STORE.

16 Food, other than hanging primal cuts, quarters, or sides of
17 meat, and raw fruits and raw vegetables must be protected from
18 contamination by use of packaging or covered containers while
19 being transported. Food being transported must meet the
20 applicable requirements of this chapter relating to food
21 protection and food storage. Foods packaged in immediate closed
22 containers do not need to be overwrapped or covered if the
23 immediate closed containers have not been opened, torn, or
24 broken.

25 1547.0023 EMPLOYEE HEALTH.

26 No employee, while infected with a disease in a
27 communicable form that can be transmitted by foods or who is a
28 carrier of organisms that cause such a disease or while affected
29 with a boil, an infected wound, or an acute respiratory
30 infection, shall work in a retail food store in any capacity in
31 which there is a likelihood of that person contaminating food or
32 food contact surfaces with pathogenic organisms or transmitting
33 disease to other persons.

34 1547.0024 PERSONAL CLEANLINESS.

1 Employees engaged in food preparation and warewashing
2 operations must thoroughly wash their hands and the exposed
3 portions of their arms with soap or detergent and warm water
4 before starting work; after smoking, eating, or using the
5 toilet; before and after handling raw meat, raw poultry, or raw
6 seafood; and as often as is necessary during work to keep them
7 clean. Employees must keep their fingernails trimmed and clean.

8 1547.0025 CLOTHING.

9 Employees must wear clean outer clothing and use effective
10 hair restraints at all times in a food service and food
11 processing operation to prevent the contamination of food or
12 food contact surfaces.

13 1547.0026 EMPLOYEE PRACTICES.

14 Subpart 1. **Cleanliness; hygiene.** Employees must maintain
15 a high degree of personal cleanliness and must conform to good
16 hygienic practices during work times.

17 Subp. 2. **Eating; tobacco use.** Employees must eat food or
18 use tobacco only in designated areas. The designated areas must
19 be located so that the eating or tobacco use of an employee does
20 not result in contamination of food, equipment, or utensils.

21 1547.0027 MATERIALS.

22 Multi-use equipment and utensils must be constructed and
23 repaired with safe materials, including finishing materials;
24 must be corrosion resistant and must be nonabsorbent; and must
25 be smooth, easily cleanable, and durable under conditions of
26 normal use. Single-service articles must be made from clean,
27 sanitary, safe materials. Equipment, utensils, and
28 single-service articles must not impart odors, color, or taste
29 or contribute to the contamination of food.

30 1547.0028 SOLDER.

31 If solder is used, it must be composed of safe materials
32 and be corrosion resistant.

33 1547.0029 WOOD.

1 Hard maple or equivalent nonabsorbent wood that meets the
2 general requirements in part 1547.0027 may be used for cutting
3 blocks, cutting boards, and bakers' tables. Wood must not be
4 used as a food contact surface under other circumstances, except
5 for contact with raw fruits, raw vegetables, and nuts in the
6 shell.

7 1547.0030 PLASTICS AND RUBBER MATERIALS.

8 Safe plastic, rubber, or rubber-like materials that are
9 resistant under normal conditions of use to scratching, scoring,
10 decomposition, crazing, chipping, and distortion, that are of
11 sufficient weight and thickness to permit cleaning and
12 sanitizing by normal warewashing methods, and that meet the
13 requirements in part 1547.0027, are permitted for repeated use.

14 1547.0031 CUTTING SURFACES.

15 Cutting surfaces subject to scratching and scoring must be
16 resurfaced so as to be easily cleaned, or be discarded when they
17 can no longer be effectively cleaned and sanitized.

18 1547.0032 SINGLE-SERVICE ARTICLES.

19 Single-service articles must not be reused.

20 1547.0033 DESIGN AND FABRICATION.

21 A. Equipment and utensils, including plasticware,
22 must be designed and made for durability under conditions of
23 normal use and must be resistant to denting, buckling, pitting,
24 chipping, and crazing.

25 B. Food contact surfaces must be easily cleanable,
26 smooth, free of breaks, open seams, cracks, chips, pits, and
27 similar imperfections, and free of difficult-to-clean internal
28 corners and crevices. Cast iron may be used as a food contact
29 surface only if the surface is used for cooking. Threads must
30 be designed to facilitate cleaning. Ordinary "V" type threads
31 are prohibited in food contact surfaces, except that in
32 equipment such as ice makers, hot oil cooking equipment, or hot
33 oil filtering systems, they must be minimized.

34 C. Equipment containing bearings and gears requiring

1 lubricants not made of safe materials must be designed and made
2 so that the lubricants cannot leak, drip, or be forced into food
3 or onto food contact surfaces. Equipment designed to receive
4 lubrication of bearings and gears on or within food contact
5 surfaces must be lubricated with materials meeting the
6 requirements of Code of Federal Regulations, title 21, section
7 178.3570.

8 D. Sinks and drain boards must be sloped to drain and
9 be self-draining.

10 1547.0034 ACCESSIBILITY.

11 Unless designed for in-place cleaning, food contact
12 surfaces must be accessible for cleaning and inspection:

- 13 A. without being disassembled;
14 B. by disassembling without the use of tools; or
15 C. by easy disassembling with the use of only simple
16 tools, such as mallets, screwdrivers, or open-end wrenches kept
17 near the equipment.

18 1547.0035 CLEAN IN PLACE (CIP) EQUIPMENT.

19 Equipment intended for in-place cleaning must be designed
20 and made so that:

- 21 A. cleaning and sanitizing solutions can be
22 circulated throughout a fixed system using an effective cleaning
23 and sanitizing regimen;
24 B. cleaning and sanitizing solutions will contact all
25 interior food contact surfaces; and
26 C. the system is self-draining or capable of being
27 completely evacuated.

28 1547.0036 FOOD PRODUCT THERMOMETERS.

29 Indication thermometers required for immersion into food or
30 cooking media must be of metal, stem-type construction,
31 numerically scaled, and accurate to ± 2 degrees Fahrenheit (± 1
32 degree centigrade).

33 1547.0037 NON-FOOD-CONTACT SURFACES.

34 Surfaces of equipment not intended for contact with food,

1 but exposed to splash or food debris or otherwise requiring
2 frequent cleaning, must be designed and made to be smooth,
3 washable, free of unnecessary ledges, projections, or crevices,
4 and readily accessible for cleaning, and must be of a material
5 and in repair so as to be easily maintained in a clean and
6 sanitary condition.

7 1547.0038 VENTILATION HOODS.

8 If ventilation hoods and devices are installed, they must
9 be designed to prevent grease or condensation from collecting on
10 walls and ceilings, and from dripping into food or onto food
11 contact surfaces. Filters or other grease-extracting equipment
12 must be readily removable for cleaning and replacement if they
13 are not designed to be cleaned in place.

14 1547.0039 MAINTENANCE OF EQUIPMENT AND UTENSILS.

15 Equipment and utensils must be maintained in good repair to
16 comply with the requirements of this chapter.

17 1547.0040 EQUIPMENT INSTALLATION AND LOCATION.

18 Equipment, including ice makers and ice storage equipment,
19 must not be located under exposed or unprotected sewer lines,
20 water lines that are leaking or on which condensed water has
21 accumulated, open stairwells, or other sources of contamination.

22 1547.0041 TABLE-MOUNTED EQUIPMENT.

23 Subpart 1. Installation. Table-mounted equipment must be
24 installed to facilitate the cleaning of the equipment and the
25 adjacent areas.

26 Subp. 2. Clearance. Equipment that is mounted on tables
27 or counters, unless portable, must be sealed to the table or
28 counter or elevated on legs to provide at least a four-inch (102
29 millimeters) clearance between the equipment and the table or
30 counter. If no part of the table under the equipment is more
31 than 18 inches (457 millimeters) from cleaning access, the
32 clearance space must be three inches (76 millimeters) or more.
33 If no part of the table under the equipment is more than three
34 inches (76 millimeters) from cleaning access, the clearance

1 space must be two inches (51 millimeters) or more.

2 Subp. 3. "Portable" defined. Equipment is portable within
3 the meaning of subpart 2 if:

4 A. it is small and light enough to be moved easily by
5 one person;

6 B. it has no utility connection, has a utility
7 connection that disconnects quickly, or has a flexible utility
8 connection line of sufficient length to permit the equipment to
9 be moved for easy cleaning; and

10 C. it is table-mounted, such as powered mixers,
11 grinders, slicers, tenderizers, and similar equipment, and:

12 (1) does not exceed 80 pounds (36 kilograms); or

13 (2) is equipped with a mechanical means of safely
14 tilting the unit for cleaning.

15 1547.0042 FLOOR-MOUNTED EQUIPMENT.

16 Subpart 1. Floor clearance. Floor-mounted equipment,
17 unless easily movable, must be:

18 A. sealed to the floor; or

19 B. elevated on legs to provide at least a six-inch
20 (152 millimeters) clearance between the floor and equipment,
21 except that equipment may be elevated to provide at least a
22 four-inch (102 millimeters) clearance between the floor and
23 equipment if no part of the floor under the equipment is more
24 than six inches (152 millimeters) from cleaning access.

25 Display shelving units, display refrigeration units, and
26 display freezer units are exempt from items A and B if they are
27 installed so that the floor beneath the units can be cleaned.

28 Subp. 2. "Easily movable" defined. Equipment is easily
29 movable if:

30 A. it is mounted on wheels or casters; and

31 B. it has no utility connection, has a utility
32 connection that disconnects quickly, or has a flexible utility
33 line of sufficient length to permit the equipment to be moved
34 for easy cleaning.

35 Subp. 3. Side, top clearance. Unless sufficient space is

1 provided for easy cleaning between, behind, and above each unit
2 of fixed equipment, the space between it and adjoining equipment
3 units and adjacent walls or ceilings must be not more than 1/32
4 inch (0.8 millimeters) and, if exposed to seepage, the space
5 must be sealed.

6 1547.0043 AISLES AND WORKING SPACES.

7 Aisles and working spaces between units of equipment and
8 between equipment and walls must be unobstructed and of
9 sufficient width to permit employees to perform their duties
10 readily without contamination of food or food contact surfaces
11 by clothing or personal contact. Easily movable storage
12 equipment such as dollies, skids, racks, and open-ended pallets
13 must be positioned to provide accessibility to working areas.

14 1547.0044 CLEANING FREQUENCY.

15 Subpart 1. **Cleaning times.** Utensils and food contact
16 surfaces of equipment must be cleaned and sanitized:

17 A. each time there is a change in processing between
18 raw beef, raw pork, raw poultry, or raw seafood, or a change in
19 processing from raw to ready-to-eat foods;

20 B. after any interruption of operations during which
21 time contamination may have occurred; and

22 C. after final use each working day.

23 Subp. 2. **Continuous production.** If equipment and utensils
24 are used for the preparation of potentially hazardous foods on a
25 continuous or production-line basis, utensils and the food
26 contact surfaces of equipment must be cleaned and sanitized at
27 intervals throughout the day on a schedule based on food
28 temperature, type of food, and amount of food particle
29 accumulation.

30 Subp. 3. **Cooking devices; microwave ovens.** The food
31 contact surfaces of cooking devices and the cavities and door
32 seals of microwave ovens must be cleaned at least once each day
33 of use. This does not apply to hot oil cooling equipment and
34 hot oil filtering systems. The food contact surfaces of baking
35 equipment and pans must be kept free of encrusted grease

1 deposits and other accumulated soil.

2 Subp. 4. **Non-food-contact surface.** Non-food-contact
3 surfaces of equipment, including transport vehicles, must be
4 cleaned as often as is necessary to keep the equipment free of
5 accumulation of dust, dirt, food particles, and other debris.

6 1547.0045 WIPING CLOTHS.

7 Subpart 1. **Rinsing; storage.** Cloths or sponges used for
8 wiping food spills on food contact surfaces of equipment must be
9 clean and rinsed frequently in one of the sanitizing solutions
10 permitted in part 1547.0047, subpart 8, and used for no other
11 purpose. These cloths and sponges must be stored in the
12 sanitizing solution between uses.

13 Subp. 2. **Non-food-contact surfaces.** Cloths or sponges
14 used for cleaning non-food-contact surfaces of equipment must be
15 clean and rinsed as specified in subpart 1 and used for no other
16 purpose. These cloths and sponges must be stored in the
17 sanitizing solution between uses.

18 Subp. 3. **Single-service towels.** Single-service disposable
19 towels are permitted in lieu of wiping cloths or sponges if they
20 are discarded after each use.

21 1547.0046 FOOD SERVICE IN RETAIL FOOD STORES.

22 A food service operating as part of a retail food store
23 must have equipment applicable to the operation conducted in the
24 establishment that is designed, constructed, installed, located,
25 and maintained in compliance with parts 4625.2400 to 4625.5000
26 as adopted by the Department of Health.

27 1547.0047 **MANUAL CLEANING AND SANITIZING.**

28 Supart 1. **Sinks.** A sink must be provided and used for any
29 manual cleaning and sanitizing of equipment and utensils. A
30 food service operation must meet the requirements in part
31 1547.0046. A three-compartment sink must be provided and used
32 in any retail store processing operation that involves the
33 preparation of potentially hazardous food. Sink compartments
34 must be large enough to accommodate the immersion of equipment

1 and utensils, and each compartment of the sink must be supplied
2 with hot and cold potable running water. If immersion in sinks
3 is impracticable (for example, because equipment is too large),
4 equipment and utensils must be cleaned and sanitized manually or
5 by pressure spray methods.

6 Subp. 2. **Drain boards; utensil tables.** Drain boards or
7 easily movable utensil tables of adequate size must be provided
8 for proper storage and handling of soiled utensils before
9 cleaning and for cleaned utensils following sanitizing and must
10 be located so as not to interfere with proper use of the
11 warewashing facilities.

12 Subp. 3. **Preparation.** Equipment and utensils must be
13 preflushed or prescraped and, when necessary, presoaked to
14 remove food particles and soil.

15 Subp. 4. **Clean sinks.** Sinks must be cleaned before use.

16 Subp. 5. **Three-compartment sink.** If a three-compartment
17 sink is required for warewashing, the operation must be
18 conducted in the following sequence:

19 A. Equipment and utensils must be thoroughly cleaned
20 in the first compartment with a hot detergent solution that is
21 kept clean and at a concentration shown on the manufacturer's
22 label.

23 B. Equipment and utensils must be rinsed free of
24 detergent and abrasives with clean water in the second
25 compartment.

26 C. Equipment and utensils must be sanitized in the
27 third compartment according to one of the methods included in
28 subpart 8, items A to E.

29 Subp. 6. **Two-compartment sink.** If a two-compartment sink
30 is permitted for warewashing, one of the following methods must
31 be used:

32 A. Equipment and utensils must be thoroughly cleaned
33 in the first compartment with a hot detergent solution that is
34 kept clean and at a concentration shown on the manufacturer's
35 label and must be sanitized in hot water in the second
36 compartment in accordance with subpart 8, item A; or

1 B. Equipment and utensils must be thoroughly cleaned
2 in the first compartment with a hot detergent-sanitizer solution
3 that is kept clean and at a concentration shown on the
4 manufacturer's label, and must be sanitized in the second
5 compartment in hot water in accordance with subpart 8 or with a
6 solution containing that same detergent-sanitizer in accordance
7 with subpart 8, items B to E.

8 Subp. 7. **Pressure spray methods.** If pressure spray
9 methods are used for cleaning and sanitizing, the equipment and
10 utensils must be thoroughly flushed with a detergent-sanitizer
11 solution until the article is free of visible food particles and
12 soil. The detergent-sanitizer must be used in accordance with
13 the manufacturer's instructions and must be of the type that
14 does not require a potable water rinse when used according to
15 those instructions.

16 Subp. 8. **Sanitizing food contact surfaces.** The food
17 contact surfaces of equipment and utensils must be sanitized by:

18 A. immersion for at least one-half minute in clean,
19 hot water of a temperature of at least 170 degrees Fahrenheit
20 (77 degrees centigrade);

21 B. immersion for at least one minute in a clean
22 solution containing at least 50 parts per million of available
23 chlorine as a hypochlorite and having a temperature of at least
24 75 degrees Fahrenheit (24 degrees centigrade);

25 C. immersion for at least one minute in a clean
26 solution containing at least 12.5 parts per million of available
27 iodine, having a pH range the manufacturer has demonstrated to
28 be effective and at a temperature of at least 75 degrees
29 Fahrenheit (24 degrees centigrade);

30 D. immersion for at least one minute in a clean
31 solution containing 200 parts per million of a quaternary
32 ammonium compound and having a temperature of at least 75
33 degrees Fahrenheit (24 degrees centigrade). The quaternary
34 ammonium compound used must have been compounded by the
35 manufacturer to assure effectiveness in waters up to 500 parts
36 per million hardness at use concentration;

1 E. immersion in a clean solution containing any other
2 chemical sanitizing agent allowed under Code of Federal
3 Regulations, title 21, section 178.1010, that will provide the
4 equivalent bactericidal effect of a solution containing at least
5 50 parts per million of available chlorine as a hypochlorite at
6 a temperature of at least 75 degrees Fahrenheit (24 degrees
7 centigrade) for one minute;

8 F. treatment with steam free from materials or
9 additives other than those specified in Code of Federal
10 Regulations, title 21, section 173.310 in the case of equipment
11 too large to sanitize by immersion, but in which steam can be
12 confined; or

13 G. rinsing, spraying, or swabbing with a chemical
14 sanitizing solution of at least twice the strength required for
15 that particular sanitizing solution under items B, C, and E in
16 the case of equipment too large to sanitize by immersion.

17 Subp. 9. Hot water sanitizing. When hot water is used for
18 sanitizing, the following equipment must be provided and used:

19 A. an integral heating device or fixture installed
20 in, on, or under the sanitizing compartment of the sink capable
21 of maintaining the water at a temperature of at least 170
22 degrees Fahrenheit (77 degrees centigrade);

23 B. a numerically-scaled indicating thermometer,
24 accurate to ± 3 degrees Fahrenheit (± 1 degree centigrade)
25 convenient to the sink for frequent checks of water temperature;
26 and

27 C. utensil racks or baskets of a size and design that
28 permit complete immersion of utensils and equipment in the hot
29 water.

30 Subp. 10. Chemical sanitization. When chemicals are used
31 for sanitization, they must not have concentrations higher than
32 the maximum permitted under Code of Federal Regulations, title
33 21, section 178.1010, and a test kit or other device that
34 measures the parts per million concentration of the solution
35 must be provided and used.

1 1547.0048 MECHANICAL CLEANING AND SANITIZING.

2 Subpart 1. **Types of devices.** Cleaning and sanitizing may
3 be done by spray-type or immersion dishwashing machines or by
4 any other type of machine or device if it is demonstrated that
5 it thoroughly cleans and sanitizes equipment and utensils.
6 These machines and devices must be properly installed and
7 maintained in good repair. Machines and devices must be
8 operated in accordance with manufacturers' instructions, and
9 utensils and equipment placed in the machine must be exposed to
10 all dishwashing cycles. Automatic detergent dispensers, wetting
11 agent dispensers, and liquid sanitizer injectors, if any, must
12 be properly installed and maintained. Mechanical dishwashing
13 machines used for food service equipment and utensils must meet
14 the requirements found in part 1547.0046.

15 Subp. 2. **Rinse water pressure.** The pressure of final
16 rinse water supplied to spray-type dishwashing machines must not
17 be less than 15 nor more than 25 pounds per square inch measured
18 in the water line adjacent to the final rinse control valve. A
19 one-fourth inch IPS valve must be provided immediately upstream
20 from the final rinse control valve to permit checking the flow
21 pressure of the final rinse water.

22 Subp. 3. **Thermometers.** Machine or waterline-mounted
23 numerically-scaled indicating thermometers, accurate to ± 3
24 degrees Fahrenheit (1 degree centigrade), must be provided to
25 indicate the temperature of the water in each tank of the
26 machine and the temperature of the final rinse water as it
27 enters the manifold.

28 Subp. 4. **Rinse water tanks; conveyors.** Rinse water tanks
29 must be protected by baffles, curtains, or other effective means
30 to minimize the entry of wash water into the rinse water.
31 Conveyors in dishwashing machines must be accurately timed to
32 assure proper exposure times in wash and rinse cycles in
33 accordance with manufacturers' specifications attached to the
34 machines.

35 Subp. 5. **Drain boards.** Drain boards must be provided and
36 be of adequate size for the proper handling of soiled utensils

1 before washing and of cleaned utensils following sanitization
2 and must be so located and constructed as not to interfere with
3 the proper use of the dishwashing facilities. This does not
4 preclude the use of easily movable dish tables for the storage
5 of soiled utensils or the use of easily movable dish tables for
6 the storage of clean utensils following sanitization.

7 Subp. 6. **Preparation of equipment and utensils.** Equipment
8 and utensils must be flushed or scraped and, when necessary,
9 soaked to remove gross food particles and soil before being
10 washed in a dishwashing machine unless a prewash cycle is a part
11 of the dishwashing machine operation. Equipment and utensils
12 must be placed in racks, trays, or baskets, or on conveyors, in
13 a way that food contact surfaces are exposed to the unobstructed
14 application of detergent wash and clean rinse waters and that
15 permits free draining.

16 Subp. 7. **Machines using chemical sanitization.** Machines
17 (single-tank, stationary-rack, door-type machines, and
18 spray-type glass washers) using chemicals for sanitization may
19 be used, as long as:

20 A. the temperature of the wash water is not less than
21 120 degrees Fahrenheit (49 degrees centigrade);

22 B. the wash water is kept clean;

23 C. chemicals added for sanitization purposes are
24 automatically dispensed;

25 D. utensils and equipment are exposed to the final
26 chemical sanitizing rinse in accordance with manufacturers'
27 specifications for time and concentration;

28 E. the chemical sanitizing rinse water temperature is
29 not less than 75 degrees Fahrenheit (24 degrees centigrade) nor
30 less than the temperature specified by the machine's
31 manufacturer;

32 F. chemical sanitizers used meet the requirements of
33 Code of Federal Regulations, title 21, section 178.1010; and

34 G. a test kit or other device that accurately
35 measures the parts per million concentration of the solution is
36 available and used.

1 Subp. 8. Machines using hot water sanitizing. Machines
2 using hot water for sanitizing may be used if wash water and
3 pumped rinse water are kept clean and water is maintained at not
4 less than the temperature stated in items A to E.

5 A. Single-tank, stationary-rack, dual-temperature
6 machine:

7 (1) wash temperature, 150 degrees Fahrenheit (66
8 degrees centigrade); and

9 (2) final rinse temperature, 180 degrees
10 Fahrenheit (83 degrees centigrade).

11 B. Single-tank, stationary-rack, single-temperature
12 machine:

13 (1) wash temperature, 165 degrees Fahrenheit (74
14 degrees centigrade); and

15 (2) final rinse temperature, 165 degrees
16 Fahrenheit (74 degrees centigrade).

17 C. Single-tank, conveyor machine:

18 (1) wash temperature, 160 degrees Fahrenheit (72
19 degrees centigrade); and

20 (2) final rinse temperature, 180 degrees
21 Fahrenheit (83 degrees centigrade).

22 D. Multitank, conveyor machine:

23 (1) wash temperature, 150 degrees Fahrenheit (66
24 degrees centigrade);

25 (2) pumped rinse temperature, 160 degrees
26 Fahrenheit (72 degrees centigrade); and

27 (3) final rinse temperature, 180 degrees
28 Fahrenheit (83 degrees centigrade).

29 E. Single-tank, pot, pan, and utensil washer (either
30 stationary or moving rack):

31 (1) wash temperature, 140 degrees Fahrenheit (60
32 degrees centigrade); and

33 (2) final rinse temperature, 180 degrees
34 Fahrenheit (83 degrees centigrade).

35 Subp. 9. Cleaning of machines. Dishwashing machines must
36 be thoroughly cleaned at least once a day or more often when

1 necessary to maintain them in a satisfactory operating condition.

2 1547.0049 DRYING.

3 Unless used immediately after sanitization, equipment and
4 utensils must be air dried. Towel drying is not permitted.

5 1547.0050 RETAIL FOOD STORES WITHOUT EQUIPMENT AND UTENSIL
6 CLEANING FACILITIES.

7 Retail food stores that do not have facilities for proper
8 cleaning and sanitizing of utensils and equipment must not
9 prepare or package food or dispense unpackaged food other than
10 raw fruits and raw vegetables.

11 1547.0051 EQUIPMENT AND UTENSIL HANDLING.

12 Cleaned and sanitized equipment and utensils must be
13 handled in a way that protects them from contamination.

14 1547.0052 EQUIPMENT AND UTENSIL STORAGE.

15 Subpart 1. **Location.** Cleaned and sanitized utensils and
16 equipment must be stored at least six inches (152 millimeters)
17 above the floor in a clean, dry location in a way that protects
18 them from splash, dust, and other means of contamination. The
19 food contact surfaces of fixed equipment must also be protected
20 from contamination. Equipment and utensils must not be placed
21 under exposed or unprotected sewer lines, or water lines that
22 are leaking or on which condensed water has accumulated.

23 Subp. 2. **Drying.** Utensils must be air dried before being
24 stored or must be stored in a self-draining position.

25 Subp. 3. **Covering; inversion.** Stored utensils must be
26 covered or inverted wherever practical.

27 1547.0053 SINGLE-SERVICE ARTICLES.

28 Subpart 1. **Storage.** Single-service articles must be
29 stored in closed cartons or containers at least six inches (152
30 millimeters) above the floor or on easily movable dollies,
31 skids, racks, or open-ended pallets. Storage must protect the
32 articles from contamination and must not be located under
33 exposed or unprotected sewer lines, or water lines that are

1 leaking or on which condensed water has accumulated.

2 Subp. 2. Handling. Single-service articles must be
3 handled in a manner that prevents contamination of surfaces that
4 may come in contact with food.

5 1547.0054 PROHIBITED STORAGE AREAS.

6 Food equipment, utensils, or single-service articles must
7 not be stored in locker rooms, toilet rooms or their vestibules,
8 garbage rooms, or mechanical rooms.

9 1547.0055 WATER SUPPLY; GENERAL.

10 Sufficient potable water for the needs of the retail food
11 store must be provided from a source constructed, maintained,
12 and operated according to law.

13 1547.0056 WATER UNDER PRESSURE.

14 Water under pressure at the required temperatures must be
15 provided to fixtures and equipment that use water.

16 1547.0057 STEAM.

17 Steam used in contact with food or food contact surfaces
18 must be free from any materials or additives other than those
19 specified in Code of Federal Regulations, title 21, section
20 173.310.

21 1547.0058 SEWAGE; GENERAL.

22 Sewage, including liquid waste, must be disposed of by a
23 public sewerage system or by a sewage disposal system
24 constructed, maintained, and operated according to law.
25 Nonwater-carried sewage disposal facilities are prohibited,
26 except as permitted by the regulatory authority.

27 1547.0059 PLUMBING; GENERAL.

28 Plumbing must be sized, installed, and maintained according
29 to law. There must be no cross-connection between the potable
30 water supply and any other system containing:

31 A. water of unknown or questionable origin; or

32 B. contaminating or polluting substances.

1 1547.0060 NONPOTABLE WATER SYSTEM.

2 A nonpotable water system is permitted for air
3 conditioning, equipment cooling, and fire protection, and must
4 be installed according to law. Nonpotable water must not
5 directly or indirectly contact food or equipment or utensils
6 that contact food. The piping of any nonpotable water system
7 must be durably identified so that it is readily distinguishable
8 from piping that carries potable water.

9 1547.0061 BACKFLOW.

10 The potable water system must be installed to preclude the
11 possibility of backflow. Devices must be installed to protect
12 against backflow and backsiphonage at fixtures and equipment
13 where an air gap at least twice the diameter of the water system
14 inlet is not provided between the water supply inlet and the
15 fixture's flood level rim. No hose can be attached to a faucet
16 that is not equipped with a backflow prevention device.

17 1547.0062 GREASE TRAPS.

18 Grease traps, if used, must be located to be easily
19 accessible for cleaning.

20 1547.0063 GARBAGE GRINDERS.

21 Garbage grinders, if used, must be installed and maintained
22 according to law.

23 1547.0064 DRAINS.

24 Except for properly trapped open sinks, there must be no
25 direct connection between the sewerage system and any drains
26 originating from equipment in which food, portable equipment, or
27 utensils are placed. If a warewashing machine is located within
28 five feet (152 centimeters) of a trapped floor drain, the
29 warewasher waste outlet may be connected directly on the inlet
30 side of a properly vented floor drain trap if permitted by law.

31 1547.0065 TOILET INSTALLATION.

32 Toilet facilities must be installed according to law, must
33 be at least one and at least the number required by law, must be

1 conveniently located, and must be accessible to employees at all
2 times.

3 1547.0066 TOILET DESIGN.

4 Toilets and urinals must be designed to be easily cleanable.

5 1547.0067 TOILET ROOMS.

6 Toilet rooms must be completely enclosed and must have
7 tight-fitting, self-closing solid doors, except for louvers that
8 may be necessary for ventilation systems.

9 1547.0068 TOILET FACILITY MAINTENANCE.

10 Toilet facilities, including toilet fixtures and any
11 related vestibules, must be kept clean and in good repair. A
12 supply of toilet tissue must be provided at each toilet at all
13 times. Easily cleanable receptacles must be provided for waste
14 materials. Toilet rooms used by women must have at least one
15 covered waste receptacle.

16 1547.0069 HANDWASHING FACILITY INSTALLATION.

17 Handwashing facilities must be installed according to law,
18 must be at least one and at least the number required by law,
19 and must be conveniently located to permit use by all employees
20 in food preparation and warewashing areas. Handwashing
21 facilities must be accessible to employees at all times.
22 Handwashing facilities must also be located in or immediately
23 adjacent to toilet rooms or their vestibules. Sinks used for
24 food preparation or for warewashing must not be used for washing
25 of hands or for any other purpose.

26 1547.0070 HANDWASHING FACILITY FAUCETS.

27 Each handwashing facility must be provided with hot and
28 cold water tempered by means of a mixing valve or combination
29 faucet. Any self-closing or metering faucet used must be
30 designed to provide a flow of water for at least 15 seconds
31 without the need to reactivate the faucet. Steam mixing valves
32 are prohibited at handwashing facilities.

33 1547.0071 HANDWASHING SUPPLIES.

1 A supply of hand-cleansing soap or detergent must be
2 available at each handwashing facility. A supply of sanitary
3 towels or a hand drying device providing heated air must be
4 conveniently located near each handwashing facility. Common
5 towels are prohibited. If disposable towels are used, easily
6 cleanable waste receptacles must be conveniently located near
7 the handwashing facilities.

8 1547.0072 HANDWASHING FACILITY MAINTENANCE.

9 Handwashing facilities, soap or detergent dispensers, hand
10 drying devices, and related facilities must be kept clean and in
11 good repair.

12 1547.0073 GARBAGE AND REFUSE CONTAINERS.

13 Subpart 1. **Types; liners.** Garbage and refuse must be held
14 in durable, easily cleanable, insect-resistant, and
15 rodent-resistant containers that do not leak and do not absorb
16 liquids. Plastic bags and wet strength paper bags may be used
17 to line these containers. These bags and durable plastic
18 garbage and refuse containers may be used for storage inside the
19 retail food store.

20 Subp. 2. **Covering.** Containers used in food preparation
21 and utensil washing areas must be kept covered during nonworking
22 hours and after they are filled.

23 Subp. 3. **Outside storage.** Containers stored outside the
24 establishment, including dumpsters, compactors, and compactor
25 systems, must be easily cleanable, provided with tight-fitting
26 lids, doors, or covers, and kept covered when not in actual
27 use. In containers designed with drains, drain plugs must be in
28 place at all times, except during cleaning.

29 Subp. 4. **Number.** There must be enough containers to hold
30 the garbage and refuse that accumulates.

31 Subp. 5. **Cleaning.** Soiled containers must be cleaned at a
32 frequency to prevent insect and rodent attraction. Containers
33 must be thoroughly cleaned on the inside and outside in a way
34 that does not contaminate food, equipment, utensils, or food
35 preparation areas. Suitable facilities, detergent, and hot

1 water or steam must be provided and used for cleaning
2 containers. Liquid waste from compacting or cleaning operations
3 must be disposed of as sewage.

4 1547.0074 GARBAGE AND REFUSE STORAGE.

5 Subpart 1. **Types of storage.** Garbage and refuse on the
6 premises must be stored in a manner to make them inaccessible to
7 insects and rodents. Outside storage of non-rodent-resistant
8 plastic containers, unprotected plastic bags, wet strength paper
9 bags, or baled units that contain garbage or refuse is
10 prohibited. Cardboard or other packaging material not
11 containing garbage or food wastes need not be stored in covered
12 containers.

13 Subp. 2. **Storage rooms.** Garbage or refuse storage rooms,
14 if used, must be constructed of easily cleanable, nonabsorbent,
15 washable materials, must be kept clean, must be insect- and
16 rodent-resistant, and must be large enough to store the garbage
17 and refuse containers required by disposal pick-up frequency.

18 Subp. 3. **Outside storage.** Outside storage areas or
19 enclosures, if used, must be kept clean and must be large enough
20 to store the garbage and refuse containers required by disposal
21 pick-up frequency. Garbage and refuse containers, dumpsters,
22 and compactor systems located outside must be stored on or above
23 a smooth surface of nonabsorbent material, such as concrete or
24 machine-laid asphalt, that is kept clean and maintained in good
25 repair.

26 1547.0075 GARBAGE AND REFUSE DISPOSAL.

27 Garbage and refuse must be disposed of often enough to
28 prevent the development of objectionable odors and the
29 attraction of insects and rodents.

30 If garbage or refuse is burned on the premises, it must be
31 done by controlled incineration in accordance with law. Areas
32 around incineration units must be kept clean and orderly.

33 1547.0076 INSECT AND RODENT CONTROL; GENERAL.

34 Effective measures must be used to minimize the entry,

1 presence, and propagation of rodents, flies, cockroaches, or
2 other insects. The premises must be maintained in a condition
3 that prevents the harborage or feeding of insects or rodents.

4 1547.0077 OPENINGS.

5 Openings to the outside must be effectively protected
6 against the entry of rodents. Outside openings must be
7 protected against the entry of insects by tight-fitting,
8 self-closing doors; closed windows; screening; controlled air
9 currents; or other means. Screen doors must be self-closing,
10 and screens for windows, skylights, transoms, intake and exhaust
11 air ducts, and other openings to the outside must be
12 tight-fitting and free of breaks. Screening material must not
13 be less than 16 mesh to the inch.

14 1547.0078 FLOOR CONSTRUCTION.

15 Subpart 1. **Materials.** Except as specified in part
16 1547.0079, floors and floor coverings of food preparation, food
17 storage, and warewashing areas, and the floors of walk-in
18 refrigerators, dressing rooms, locker rooms, toilet rooms, and
19 vestibules, must be constructed of smooth durable material such
20 as sealed concrete, terrazzo, quarry tile, ceramic tile, durable
21 grades of vinyl asbestos or plastic tile, or tight-fitting wood
22 impregnated with plastic, and must be maintained in good
23 repair. Nothing in this section prohibits the use of antislip
24 floor covering in areas where necessary for safety reasons.

25 Subp. 2. **Wet floors.** Floors that are water flushed or
26 receive discharges of water or other fluid wastes or are in
27 areas where pressure spray methods for cleaning are used, must
28 be provided with properly installed trapped drains. These
29 floors must be constructed only of sealed concrete, terrazzo,
30 quarry tile, ceramic tile, or similar materials, and must be
31 graded to drain.

32 Subp. 3. **Floor junctures.** In establishments using
33 concrete, terrazzo, quarry tile, ceramic tile, or similar
34 flooring materials, or where water flush cleaning methods are
35 used, the junctures between walls and floors must be coved and

1 sealed. In other cases, the juncture between walls and floors
2 must be coved so as not to present an open seam of more than
3 1/32 inch (0.8 millimeters).

4 1547.0079 FLOOR CARPETING.

5 Carpeting, if used as a floor covering, must be of closely
6 woven construction, properly installed, easily cleanable, and
7 maintained in good repair. Carpeting must not be used in food
8 preparation and warewashing areas, in food storage areas, or in
9 toilet room areas where urinals or fixtures are located.

10 1547.0080 PROHIBITED FLOOR COVERING.

11 Sawdust, wood shavings, granular salt, baked clay,
12 diatomaceous earth, or similar materials must not be used as
13 floor coverings; however, these materials may be used in amounts
14 necessary for immediate spot clean-up of spills or drippage on
15 floors.

16 1547.0081 MATS AND DUCKBOARDS.

17 Mats and duckboards must be of nonabsorbent,
18 grease-resistant materials and of a size, design, and
19 construction to facilitate cleaning and must be maintained in
20 good repair.

21 1547.0082 UTILITY LINE INSTALLATION.

22 Exposed utility service lines and pipes must be installed
23 in a way that does not obstruct or prevent cleaning of the
24 floor. In new or extensively remodeled establishments,
25 installation of exposed horizontal utility service lines and
26 pipes on the floor is prohibited.

27 1547.0083 MAINTENANCE.

28 Walls and ceilings, including doors, windows, skylights,
29 and similar closures, must be maintained in good repair.

30 1547.0084 CONSTRUCTION.

31 Walls, wall coverings, and ceilings of walk-in
32 refrigeration units, food preparation areas, warewashing areas,
33 and toilet rooms and their vestibules must be smooth,

1 nonabsorbent, and easily cleanable. Concrete or pumice blocks
2 and bricks used for interior wall construction in these
3 locations must be finished and sealed to provide a smooth,
4 easily cleanable surface.

5 1547.0085 EXPOSED CONSTRUCTION.

6 Studs, joists, and rafters must not be exposed in those
7 areas listed in part 1547.0084. If exposed in other rooms or
8 areas, they must be finished to provide a cleanable surface.

9 1547.0086 UTILITY LINE INSTALLATION.

10 Utility service lines and pipes must not be unnecessarily
11 exposed on walls or ceilings in those areas listed in part
12 1547.0084. Exposed utility service lines and pipes must be
13 installed in a way that does not obstruct or prevent cleaning of
14 the walls and ceilings.

15 1547.0087 ATTACHMENTS.

16 Light fixtures, vent covers, wall-mounted fans, decorative
17 materials, and similar attachments to walls and ceilings must be
18 easily cleanable and maintained in good repair.

19 1547.0088 COVERING MATERIAL INSTALLATION.

20 Wall and ceiling covering materials must be attached and
21 sealed in a manner to be easily cleanable.

22 1547.0089 CLEANING PHYSICAL FACILITIES; GENERAL.

23 Cleaning of floors, walls, and ceilings must be done as
24 often as necessary, but preferably during periods when the least
25 amount of food is exposed, such as after closing. Only dustless
26 methods of cleaning floors, walls, and ceilings must be used,
27 such as vacuum cleaning, wet cleaning, treated dust mops, or the
28 use of dust-arresting sweeping compounds with brooms. Floors,
29 mats, duckboards, walls, ceilings, and attachments (for example,
30 light fixtures, vent covers, wall-mounted fans, and similar
31 equipment), and decorative materials (for example, signs and
32 advertising materials) must be kept clean.

33 1547.0090 SERVICE SINKS.

1 At least one service sink or curbed cleaning facility with
2 a floor drain must be provided and used for the cleaning of mops
3 or similar wet floor cleaning tools and for the disposal of mop
4 water or similar liquid wastes. Handwashing or warewashing
5 facilities, or food preparation sinks must not be used for this
6 purpose.

7 1547.0091 LIGHTING; GENERAL.

8 Permanently fixed artificial light sources must be
9 installed to provide at least 20 foot candles (215 lux) of light
10 on food preparation surfaces and at warewashing work levels.

11 Permanently fixed artificial light sources must be
12 installed to provide, at a distance of 30 inches (762
13 millimeters) from the floor:

14 A. at least 20 foot candles (215 lux) of light in
15 sales areas, utensil and equipment storage areas, and
16 handwashing and toilet areas; and

17 B. at least ten foot candles (108 lux) of light in
18 walk-in refrigeration units, dry food storage areas, and other
19 areas.

20 1547.0092 PROTECTIVE SHIELDING.

21 Lamps located over exposed food storage, food preparation,
22 and food display facilities, and facilities where utensils and
23 equipment are cleaned and stored must be shielded, coated, or
24 otherwise shatter-resistant.

25 Infrared or other heat lamps must be protected against
26 breakage by a shield surrounding and extending beyond the bulb,
27 leaving only the face of the bulb exposed.

28 1547.0093 VENTILATION; GENERAL.

29 Rooms must have sufficient ventilation to keep them free of
30 excessive heat, steam, condensation, vapors, obnoxious odors,
31 smoke, and fumes. Ventilation systems must be installed and
32 operated according to law and, when vented to the outside, must
33 not create a harmful or unlawful discharge. Intake and exhaust
34 air ducts must be maintained to prevent the entrance of dust,

1 dirt, and other contaminating materials.

2 1547.0094 DRESSING ROOMS AND AREAS.

3 If employees routinely change clothes within the
4 establishment, rooms or areas must be designated and used for
5 that purpose. These designated rooms or areas must not be used
6 for food preparation, food storage, food display, warewashing,
7 or storage of utensils and equipment.

8 1547.0095 LOCKER AREAS.

9 Lockers or other suitable facilities must be provided and
10 used for the orderly storage of employee clothing and other
11 belongings. Lockers or other suitable facilities may only be
12 located in the designated dressing rooms or areas, or in food
13 storage rooms or areas containing only completely packaged food
14 or packaged single-service articles.

15 1547.0096 POISONOUS OR TOXIC MATERIALS PERMITTED.

16 Only those poisonous or toxic materials necessary and
17 intended for the maintenance of the establishment, including the
18 cleaning and sanitization of equipment and utensils, and the
19 control of insects and rodents, must be present in retail food
20 stores, except those items being stored or displayed for retail
21 sale as described in part 1547.0100.

22 1547.0097 LABELING OF MATERIALS.

23 Containers of poisonous or toxic materials necessary for
24 operational maintenance of the establishment must be prominently
25 and distinctly labeled in accordance with law. Small working
26 containers of bulk cleaning agents must be individually labeled
27 for easy identification of contents.

28 1547.0098 STORAGE OF MATERIALS.

29 Poisonous or toxic materials necessary for the maintenance
30 of the establishment consist of the following categories:

31 A. insecticides and rodenticides; and

32 B. detergents, sanitizers, related cleaning or drying
33 agents, and caustics, acids, polishes, and other chemicals.

1 Materials in each of these two categories must be stored
2 and located to be physically separated from each other; must be
3 stored in cabinets or in similar physically separated
4 compartments or facilities used for no other purpose; and, to
5 preclude potential contamination, must not be stored above or
6 intermingled with food, food equipment, utensils, or
7 single-service articles. This latter requirement does not
8 prohibit the convenient availability of detergent sanitizers at
9 warewashing facilities.

10 1547.0099 USE OF MATERIALS.

11 Sanitizers, cleaning compounds, or other compounds intended
12 for use on food contact surfaces must not be used in a way that
13 leaves a toxic residue on the surfaces or in a way that
14 constitutes a hazard to employees or other persons.

15 Poisonous or toxic materials must not be used in a way that
16 contaminates food, equipment, or utensils or in a way other than
17 in full compliance with the manufacturer's labeling.

18 1547.0100 STORAGE AND DISPLAY OF TOXIC OR POISONOUS MATERIALS.

19 Poisonous or toxic materials stored or displayed for retail
20 sale must be separated from food and single-service articles by
21 spacing, partitioning, or dividers. These materials must not be
22 stored or displayed above food or single-service articles.

23 1547.0101 FIRST-AID SUPPLIES AND PERSONAL MEDICATIONS.

24 Retail food store employee first-aid supplies and personal
25 medications must be stored in a way that prevents them from
26 contaminating food and food contact surfaces.

27 1547.0102 PREMISES; GENERAL.

28 Retail food store and parts of the property used in
29 connection with operations of the establishment must be
30 reasonably free of litter and articles not essential to the
31 operation or maintenance of the establishment.

32 The walking and driving surfaces of exterior areas of
33 retail food stores must be surfaces with concrete, asphalt, or
34 gravel or similar material effectively treated to facilitate

1 maintenance and minimize dust. These surfaces must be graded to
2 facilitate drainage.

3 1547.0103 LIVING AREAS.

4 A retail food store operation may not be conducted in a
5 room used as living or sleeping quarters. Retail food store
6 operations must be separated from living or sleeping quarters by
7 complete partitioning and solid, self-closing doors.

8 1547.0104 LAUNDRY FACILITIES.

9 If provided, laundry facilities in a retail food store must
10 be restricted to the washing and drying of linens and work
11 clothes used in the operation. If these items are laundered on
12 the premises, an electric or gas dryer must be provided and used.

13 Separate rooms must be provided for laundry facilities,
14 except that laundry operations may be conducted in storage rooms
15 containing only packaged foods or packaged single-service
16 articles.

17 1547.0105 LINENS AND WORK CLOTHES STORAGE.

18 Clean work clothes and linens, including articles such as
19 wiping cloths, must be stored in a clean place and protected
20 from contamination until used.

21 Soiled work clothes and linens, including articles such as
22 wiping cloths, must be kept in nonabsorbent containers or
23 washable laundry bags until removed for laundering and must be
24 stored to prevent contamination of food, food equipment, and
25 utensils.

26 1547.0106 CLEANING EQUIPMENT STORAGE.

27 Maintenance and cleaning tools such as brooms, mops, vacuum
28 cleaners, and similar equipment must be maintained in good
29 repair and stored in a way that does not contaminate food,
30 utensils, equipment, or linens and must be stored in an orderly
31 manner to facilitate the cleaning of that storage location.

32 1547.0107 ANIMALS.

33 Live animals must be excluded from within retail food store

1 operational areas and from immediately adjacent areas inside the
2 store under control of the owner. This exclusion does not apply
3 to edible fish, crustacea, shellfish, or fish in aquariums.

4 Live or dead fish bait must be stored separately from food
5 or food products.

6 Patrol dogs accompanying security or police officers are
7 permitted in offices, storage areas, and outside store premises.
8 Sentry dogs may be permitted to run loose in outside fenced
9 areas for security reasons. Guide dogs accompanying sight or
10 hearing impaired persons must be permitted in sales areas.

11 While on duty, persons employed in the food operational
12 areas of an establishment must not care for or handle pets or
13 patrol or sentry dogs.

14 1547.0108 LICENSE TO OPERATE; GENERAL.

15 A person must not operate a retail food store without a
16 valid license to operate a retail food store issued to that
17 person by the Department of Agriculture. The license is not
18 transferable. A valid license must be obtained before engaging
19 in business and must be posted in the retail food store.

20 1547.0109 ISSUANCE OF LICENSE.

21 Any person desiring to operate a retail food store must
22 make written application for a license to operate a retail food
23 store on forms provided by the Department of Agriculture. The
24 application must include the name and address of each applicant,
25 the location and type of the proposed retail food store, the
26 signature of each applicant, and other required information.

27 Before approving an application for a license to operate a
28 retail food store, the Department of Agriculture must inspect
29 the proposed retail food store to determine compliance with the
30 provisions of this chapter.

31 The Department of Agriculture shall issue a license to
32 operate a retail food store if its inspection reveals that the
33 proposed retail food store is designed, constructed, and
34 equipped to be operated in a manner that protects the public
35 health.

1 1547.0110 REVIEW OF PLANS.

2 Before construction or major remodeling of a retail food
3 store, and when an existing structure is converted to use as a
4 retail food store, properly prepared plans and specifications
5 for construction, major remodeling, or conversion must be
6 submitted to the Department of Agriculture for review and
7 approval. The plans and specifications must show the proposed
8 layout, arrangement, mechanical plans, construction materials of
9 work areas, and the type and model of proposed fixed equipment
10 and facilities. The Department of Agriculture will treat the
11 plans and specifications as confidential or trade secret
12 information in accordance with law and will approve the plans
13 and specifications if they meet the requirements of this
14 chapter. A retail food store may not be constructed,
15 extensively remodeled, or converted except in accordance with
16 plans and specifications approved by the Department of
17 Agriculture.

18 1547.0111 PREOPERATIONAL INSPECTION.

19 If plans and specifications are required by part 1547.0110,
20 the Department of Agriculture shall inspect the retail food
21 store before the start of operations to determine compliance
22 with the approved plans and specifications and with the
23 requirements of this chapter.

24 1547.0112 EXISTING ESTABLISHMENTS.

25 Building facilities and equipment in use before the
26 effective date of this chapter that do not meet fully the design
27 and fabrication requirements of this chapter are acceptable if
28 they are in good repair, capable of being maintained in a
29 sanitary condition, and the food contact surfaces, if any, are
30 in compliance with part 1547.0002, subpart 19.

31 New building facilities and new equipment for which
32 contractual obligations are incurred before the effective date
33 of this chapter that do not fully meet the design and
34 fabrication requirements of this chapter are acceptable if they

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1 are capable of being maintained in a sanitary condition and the
2 food contact surfaces, if any, are in compliance with part
3 1547.0002, subpart 19.