

Office of the Revisor of Statutes Administrative Rules



TITLE: Adopted Permanent Rules Relating to the Minnesota Food Code

AGENCY: Department of Health and Department of Agriculture

MINNESOTA RULES: Chapters 1547, 1550, 2910, 2930, 2935, 2945, 2950, 4620, 4625, 4626, 4658, 4665, 4717, 9503, 9530, 9545, and 9555

INCORPORATIONS BY REFERENCE: (see attached)

The attached rules are approved for
filing with the Secretary of State

Cindy K. Maxwell

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Assistant Revisor



INCORPORATIONS BY REFERENCE

Part 1550.1490, item K: Baking Industry Sanitation Standards Committee, 1994 and subsequent editions, available through the Minitex interlibrary loan system.

Standard No. 1 Equipment for Handling and Storing Dry Ingredients; Standard No. 2 Dough Troughs; Standard No. 3 Mechanical Intermediate Proofer; Standard No. 4 Mechanical Washers; Standard No. 5 Cake Depositors, and Icing Machines; Standard No. 6 Horizontal and Vertical Mixers; Standard No. 7 Conveyors; Standard No. 8 Dividers, Rounders and Bun Machines; Standard No. 9 Bread Moulders; Standard No. 10 Prefabricated Enclosures and Air Conditioning Equipment for Fermentation, Proofing, Cooling and Retarding; Standard No. 11 Ingredient Water Coolers and Ice Makers (Atmospheric Type); Standard No. 12 Coating Equipment; Standard No. 13 Cutting and Slicing Equipment; Standard No. 14 Ovens; Standard No. 15 Caster Assemblies and Wheels; Standard No. 16 Doughnut Equipment; Standard No. 17 Pan Greasers; Standard No. 18 Continuous Mix Equipment; Standard No. 19 Spindle Mixers; Standard No. 20 Liquid Ferment Equipment; Standard No. 21 Dough Chutes, Dough Hoppers, Dough Trough Hoists and Automatic Dough Trough Dumps; Standard No. 22 Depanners and Delidders for Bakery Products; Standard No. 23 Weighing Systems; Standard No. 24 Racks, Pan Trucks and Dollies; Standard No. 25 Kettles and Accessory Equipment; Standard No. 26 Liquid Measuring Systems; Standard No. 27 Equipment Handling; Standard No. 29 Electric Motors and Accessory Equipment; Standard No. 30 Distribution Cabinets and Containers; Standard No. 31 Pie Make-up Equipment; Standard No. 32 Icing and Glazing Machines; Standard No. 33 Coolers for Bakery Foods; Standard No. 34 Portable Ingredient Containers; Standard No. 35 Baking Pans; Standard No. 37 Packaging and Package Handling Equipment; Standard No. 38 Particle Size Reduction Equipment; Standard No. 39 Dough Forming Equipment; Standard No. 40 Sandwiching Equipment for Cookies and Crackers; Standard No. 41 Pretzel Equipment; Standard No. 42 Sugar Wafer, Wafer, and Sugar Rolled Cone Batter Systems.

Part 4626.0150: United States Department of Health and Human Services, Public Health Service, Food and Drug Administration, National Shellfish Sanitation Program Manual of Operations, Part I Sanitation of Shellfish Growing Areas, and Part II Sanitation of the Harvesting, Processing and Distribution of Shellfish (1990 revision), available through the Minitex interlibrary loan system or the United States Food and Drug Administration, Shellfish Sanitation Branch, 200 "C" Street S.W., Washington D.C., 20204; and United States Department of Health and Human Services, Public Health Service, Food and Drug Administration, Interstate Certified Shellfish Shippers List (1987 and subsequent editions), available through the Minitex interlibrary loan system or from the United States Food and Drug

Administration, Shellfish Sanitation Branch, 200 "C" Street
S.W., Washington D.C., 20204.

Part 4626.0505: NSF International food service equipment
standards; American National Standards Institute (ANSI) Z34.1.

Standard No. 2, Food Equipment, 1996 and subsequent editions;
Standard No. 3, Commercial Spray-Type Dishwashing and
Glasswashing Machines, 1996 and subsequent editions; Standard
No. 4, Commercial Cooking, Rethermalization, and Powered Hot
Food Holding and Transport Equipment, 1996 and subsequent
editions; Standard No. 5, Water Heaters, Hot Water Supply
Boilers, and Heat Recovery Equipment, 1992 and subsequent
editions; Standard No. 6, Dispensing Freezers, 1996 and
subsequent editions; Standard No. 7, Food Service Refrigerators
and Storage Freezers, 1990 and subsequent editions; Standard No.
8, Commercial Powered Food Preparation Equipment, 1992 and
subsequent editions; Standard No. 12, Automatic Ice Making
Equipment, 1992 and subsequent editions; Standard No. 13, Refuse
Compactors and Compactor Systems, 1992 and subsequent editions;
Standard No. 18, Manual Food and Beverage Dispensing Equipment,
1996 and subsequent editions; Standard No. 20, Commercial Bulk
Milk Dispensing Equipment, 1992 and subsequent editions;
Standard No. 25, Vending Machines for Food and Beverages, 1990
and subsequent editions; Standard No. 26, Pot, Pan, and Utensil
Commercial Spray-Type Washing Machines, 1990 and subsequent
editions; Standard No. 29, Detergent and Chemical Feeders for
Commercial Spray-Type Dishwashing Machines, 1992 and subsequent
editions; Standard No. 35, Laminated Plastics for Surfacing Food
Service Equipment, 1991 and subsequent editions; Standard No.
51, Plastic Materials and Components Used in Food Equipment,
1978 and subsequent editions; Standard No. 59, Food Carts, 1986
and subsequent editions; Criteria C-2, Special Equipment and
Devices, 1983 and subsequent editions.

NSF International Standard No. 25; National Automatic
Merchandising Association (NAMA) specified in NAMA Standard for
the Sanitary Design and Construction of Food and Beverage
Vending Machines, April 1990, and subsequent editions.

Part 4626.1040: NSF International standards:

Standard No. 42, Drinking Water Treatment Unit - Aesthetic
Effects, 1988 and subsequent editions; Standard No. 44, Cation
Exchange Water Softeners, 1987 and subsequent editions; Standard
No. 53, Drinking Water Treatment Units - Health Effects, 1996
and subsequent editions; or Standard No. 58, Reverse Osmosis
Drinking Water Systems, 1996 and subsequent editions, available
through the Minitex interlibrary loan system.