

FROZEN FOOD LOCKER PLANTS

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AUTHORITY

~~The following Rules and Regulations Pertaining to Frozen Food Locker Plants are duly adopted and promulgated by the Arkansas State Board of Health pursuant to the authority expressly conferred by the laws of the State of Arkansas including, without limitation, Act 96 of 1913 (Ark. Code Ann. § 20-7-110).~~

~~SECTION I. DEFINITIONS~~

~~For the purpose of these Regulations, the following terms are defined:~~

~~A. Frozen food locker plant: Any place or building and structure in connection therewith where facilities for the cold storage and preservation of food in separate and individual compartments are offered to the public.~~

~~B. Food: All articles used for food, drink, confectionery or condiment by man, whether simple, blended, mixed or compounded.~~

~~C. Locker: The individual section or compartment which is used by a person, firm or corporation for the purpose of storing food.~~

~~D. Proprietor: Any person, firm, corporation or governmental agency operating or maintaining a frozen food locker plant.~~

~~E. Personnel: Any person who does or may in any manner handle or come in contact with the processing or storing of foods in the plant.~~

~~SECTION II. COMPLIANCE~~

~~All frozen food locker plant operations shall be performed in buildings and structures and with facilities and equipment all of which meet the requirements of these Regulations. The proprietor shall be responsible for compliance with these Regulations.~~

~~SECTION III. BUILDINGS AND STRUCTURES~~

~~A. Construction~~

~~Buildings shall be solidly built, of rat proof construction and maintained in good repair. Floors must be tight, sound, smooth, free from cracks and easily cleaned. Coves with radii sufficient to promote sanitation shall be installed at the juncture of the walls and floors in all rooms. All refrigerated rooms shall be adequately insulated to keep heat infiltration to a minimum. Ceilings and walls shall be well painted or finished in an approved manner and contained in good repair.~~

~~Coves with radii sufficient to promote sanitation shall be installed at the juncture of the walls and floors in all rooms.~~

~~B. Cleaning~~

~~Floors, walls, ceilings and equipment must be kept clean. Dry sweeping and dusting are prohibited.~~

~~C. Lighting and ventilation~~

~~All rooms shall be adequately lighted and properly ventilated.~~

~~D. Screening and vermin control~~

~~All openings to the outer air must be properly screened with at least 16 mesh wire or otherwise protected against the entrance of flies and other insects. All necessary vermin control measures must be taken.~~

E. Premises

The premises connected with or used by frozen food locker plants must be kept free from accumulations which favor fly or mosquito breeding or the harboring of vermin.

F. Miscellaneous protection from contamination

The various operations of a frozen food locker plant shall be so located and conducted as to prevent any contamination of the food or food products, cleaned equipment or utensils. There shall be provided a room or cabinet, separate from the locker and bulk storage room, for the sharp freezing of food or food products. There shall be provided separate rooms for chilling and aging, meat processing, fruit and vegetable processing, curing, slaughtering, and poultry dressing. The various rooms shall be conveniently arranged so that each will be accessible with a minimum of traffic through other rooms. No food, food products, equipment or utensils shall be processed or stored in any room that is subject to flooding by sewage or waste water, nor in any place having defective drain pipes or appliances which make it possible for rodents or vermin to gain access to sewage, waste water or food.

In all rooms where meat, fruit or vegetables are processed or stored, unbreakable protective shields shall be properly attached to the light fixtures.

SECTION IV. REFRIGERATING EQUIPMENT

The refrigeration system for a locker plant shall be equipped with accurate and reliable controls for the automatic maintenance of uniform temperatures as required in the various refrigerated rooms. The refrigerating equipment shall be of adequate capacity to provide, under extreme conditions in the normal operation of the frozen food plant, the temperatures required in the several rooms.

SECTION V. LOCKER AND BULK STORAGE ROOM

A. Floors

Floors must be tight, sound, smooth, easily cleanable and constructed of concrete or other material that is impervious to moisture. Floors shall be maintained clean and in good repair.

B. Walls and ceilings

Walls and ceilings shall have a smooth washable finish and be maintained clean and in good repair.

C. Locker space

Adequate space shall be provided in the locker room between locker rows in order to facilitate maintenance of proper sanitary conditions.

D. Lighting and ventilation

The locker and bulk storage room shall be adequately lighted and properly ventilated.

E. Temperature

Temperature shall be maintained at 0°F. with a tolerance of 5°F. for short periods of time. An accurate self-registering or self-recording thermometer shall be provided in the locker room. The discs or other temperature records of such thermometer shall be kept at the plant and shall be preserved for at least one year from the date of the recording.

F. Storage of foods

No food shall be placed in the locker or bulk storage room unless it has been sharp frozen. No food shall be placed in the locker or bulk storage room unless such food has been inspected by the proprietor or his representative. Unwrapped meat or unpacked fruit or vegetables shall not be placed in the locker room. Only suitable wrapping material or packing containers shall be used. Food shall not be stored on the floor of the locker or bulk storage room.

~~SECTION VI. SHARP FREEZE ROOM OR COMPARTMENT~~

~~A. Freezing capacity~~

~~Adequate freezing space shall be provided for rapid freezing of food at peak load conditions. Refrigeration capacity shall be such as to ensure complete freezing in not more than ten hours at peak load.~~

~~B. Floors~~

~~Floors shall be tight, sound, smooth, easily cleanable and constructed of concrete or other material that is impervious to moisture. Floors shall be maintained clean and in good repair.~~

~~C. Walls and ceilings~~

~~Walls and ceilings shall have a smooth washable finish and be maintained clean and in good repair.~~

~~D. Lighting and ventilation~~

~~The sharp freeze room shall be adequately lighted and properly ventilated.~~

~~E. Temperature~~

~~There shall be maintained at all times a temperature of -15°F. or lower, or a temperature of 0°F. lower when forced air circulation freezing is employed. A tolerance of 10°F. is permitted for each type of installation for a short period of time when fresh food is placed in the sharp freeze room.~~

~~F. Cleaning and storage of food~~

~~Before being frozen all vegetables and fruits shall be thoroughly cleaned and packed in suitable containers or wrappers for freezing. Meat or meat products shall be properly cleaned and prepared before being placed in the sharp freeze room or compartment. No food shall be stored on the floor of the sharp freeze room.~~

~~G. Sharp Freeze Compartment~~

~~Compartments or cabinets for sharp freezing of food products shall be solidly built, well insulated and so arranged that they are easily cleanable. They shall be maintained in good repair and kept clean.~~

~~SECTION VII. CHILLING AND AGING ROOM~~

~~A. Floors~~

~~Floors must be tight, sound, smooth, easily cleanable and constructed of concrete or other material that is impervious to moisture. They shall be properly sloped to trapped floor drains or toward the door to facilitate cleaning.~~

~~B. Walls and ceiling~~

~~Walls and ceilings shall be smooth, free from cracks, easily cleanable and constructed of a material that is impervious to moisture. They shall be maintained clean and in good repair.~~

~~C. Lighting and ventilation~~

~~The chilling and aging room shall be adequately lighted and properly ventilated.~~

~~D. Temperature~~

~~There shall be maintained at all times a temperature of not more than 35°F. with a tolerance of 10°F. for a reasonable time after fresh food is put in the room.~~

~~E. Food storage~~

~~All fresh carcass meats on coming into the custody of the proprietor shall be carefully inspected and, if not clean, shall be washed with potable water or otherwise suitably cleaned before being placed in the chilling room. Unless the carcass has been previously chilled, it shall remain in the chilling room sufficiently long to lose body heat before removal. No food shall be stored on the floor of the chilling or aging room.~~

~~SECTION VIII. RETAIL SALES~~

~~If the sale of food or food products directly to the public is a part of the operations of a frozen food locker plant, adequate facilities shall be provided for this purpose and shall include adequately refrigerated storage rooms or cabinets separate from the chilling and aging room and locker room.~~

~~SECTION IX. MEAT PROCESSING ROOM~~

~~A. Cutting and Processing Room~~

~~A separate room for the cutting and processing of meat shall be provided.~~

~~B. Floors~~

~~Floors shall be tight, sound, smooth, easily cleanable and constructed of concrete or other material that is impervious to moisture. They shall be properly sloped to trapped floor drains or toward the door and maintained clean.~~

~~D. Walls and ceiling~~

~~The walls and ceilings of the meat processing room shall be kept clean and in good repair. Such wall surfaces shall be easily cleanable, smooth and impervious to moisture. The finished texture of the wall surface shall be made comparable to smooth painted gypsum board (sheet rock). Such wall surfaces shall be painted white or of a color approved by the Director, State Department of Health. (Color standards shall agree with the Munsell Color Standards on file at the Bureau of Standards, Washington, D.C. Approved Munsell Hues are on file with the Arkansas State Department of Health.)~~

~~D. Lighting and ventilation~~

~~The meat processing room shall be adequately lighted and properly ventilated.~~

~~E. Equipment and utensils~~

~~Proper and adequate equipment, utensils and cutting tables for the preparation and processing of meat shall be provided. All containers, utensils and other equipment which come in contact with meat or meat products shall be constructed so as to be easily cleanable. The use of containers, utensils and other equipment which are badly worn, rusted, corroded or in such condition that they cannot be properly cleaned is prohibited.~~

F. Cleaning facilities

Facilities must be provided for the proper cleaning of all containers, utensils and equipment. Such facilities shall include a two-compartment vat (or its equivalent) equipped with hot and cold water under pressure.

G. Cleaning

All containers, utensils and other equipment which comes in contact with the processing of food products must, after each day's use or run, be thoroughly cleansed with the aid of soap or suitable detergent, rinsed or immersed in clean, hot water and allowed to drain and air dry.

H. Meat blocks and cutting tables

Meat blocks and cutting tables shall be smooth, free of cracks and kept clean. If knife racks are used, they must be made of non-absorbent, easily cleanable material and must be removable in order to facilitate cleaning.

I. Food storage

The storage of any food on the floor is prohibited.

SECTION X. FRUIT AND VEGETABLE PROCESSING ROOM

A. Floors

Floors shall be tight, sound, smooth, easily cleanable and constructed of concrete or other material that is impervious to moisture. They shall be properly sloped to trapped floor drains.

B. Walls and ceilings

Walls and ceilings shall have a smooth washable finish, be free from cracks and be maintained clean and in good repair.

C. Lighting and ventilation

The fruit and vegetable processing room shall be adequately lighted and properly ventilated.

D. Equipment and utensils

Proper and adequate equipment, utensils and cutting tables for the preparation and processing of fruit and vegetables shall be provided. All containers, utensils and other equipment which come in contact with fruit and vegetables must be constructed so as to be easily cleanable. The use of containers, utensils or other equipment which are badly worn, rusted, corroded or in such condition that they cannot be properly cleaned is prohibited. All containers, utensils and other equipment which comes in contact with the processing of fruit or vegetables must be maintained clean by washing in a suitable detergent, rinsed or immersed in clean hot water, and allowed to drain and air dry.

E. Food storage

No vegetables or fruit, after having been cleaned and prepared for refrigeration, shall be stored on the floor.

SECTION XI. CURED ROOM

A. Floors

Floors shall be tight, sound, smooth, easily cleanable and constructed of concrete or other material that is impervious to moisture. They shall be properly sloped to trapped floor drains or toward the door to facilitate cleaning.

B. Walls and ceiling

Walls and ceilings shall have a smooth washable finish, be free from cracks and maintained clean and in good repair.

C. Equipment and utensils

The room shall be equipped with sloping wooden shelves or non-corrosive racks where dry or sugar cure is used. The shelves shall have gutters at their lower edges so arranged that all shelves will drain into a common receptacle.

SECTION XII. SMOKE HOUSE AND STORAGE

A. Smoke house

If the operation of a frozen food locker plant includes the smoke cure of meat or meat products, a suitable smoke house or smoke curing unit shall be provided. The room or unit shall be solidly built and so arranged that it is easily cleanable. Adequate and proper facilities must be processed for the processing of the meat or meat products. The smoke house or unit must be maintained in good repair and clean at all times.

B. Storage room

A storage room for cured products shall be provided. It shall be constructed, maintained and operated to fulfill the sanitary requirements of a chilling and aging room with the exception of refrigeration. If the type of cure requires refrigerated storage, the chilling and aging room may be used for this purpose.

SECTION XIII. POULTRY PICKING AND EVISCERATING ROOMS

If the processing of poultry, including picking and drawing, is included as part of the operation of a frozen food locker plant, entirely separate facilities for this purpose shall be provided and they shall comply with the requirements of the Rules and Regulations of the Arkansas State Board of Health pertaining to "Poultry and Rabbit Dressing Plants." Chapter XVII

SECTION XIV. SLAUGHTERING FACILITIES

If facilities for slaughtering are included as a part of the operation of a frozen food locker plant, they shall be entirely separate and in accordance with the requirements of the Rules and Regulations of the Arkansas State Board of Health pertaining to "Slaughter Houses and Packing Plants." Chapter XVII

SECTION XV. STORAGE OF EQUIPMENT AND UTENSILS

Equipment and utensils used in the processing, handling or packaging of food or food products shall be stored in such a manner that they will not become contaminated by dust, dirt, vermin or rodents.

SECTION XVI. FOOD AND FOOD PRODUCTS

No food or food product unfit for human consumption shall be handled or stored in any room in which edible food is being processed or stored.

~~SECTION XVII. WATER SUPPLY~~

~~A safe and adequate supply of hot and cold water under pressure must be provided in all frozen food locker plants, and shall be made accessible in all rooms where food is processed or where containers and utensils are cleaned. Where a public water supply is available, connection must be made thereto; otherwise, the water shall be obtained from a supply meeting the requirements set forth under the Rules and Regulations of the Arkansas State Board of Health pertaining to "Semi-Public Water Supplies." Chapter II~~

~~SECTION XVIII. TOILET AND LAVATORY FACILITIES~~

~~A. Toilet facilities~~

~~Adequate and conveniently located toilet facilities must be provided. They must be kept clean, adequately lighted, properly ventilated and in good repair. The door must be self-closing, and the room must be completely sealed in such a manner as to prevent the entry of flies, rats and other vermin. Screening alone will not be considered as adequate sealing of any inner opening to a toilet room. Where a sanitary sewer is accessible, a connection must be made thereto; otherwise, the disposal of human wastes must be in accordance with the requirements set forth under the Rules and Regulations of the Arkansas State Board of Health pertaining to "Disposal of Human Excreta, General Sanitation." Chapter I.~~

~~B. Lavatory facilities~~

~~Adequate and convenient handwashing facilities must be provided. Such facilities shall include hot and cold water under pressure, soap and approved sanitary towels. The use of a common towel is prohibited. Lavatories must be kept clean and in good repair.~~

~~SECTION XIX. WASTE DISPOSAL~~

~~A. Liquid wastes~~

~~Proper facilities must be provided for the collection and disposal of all liquid wastes including blood, floor washings and other materials. These wastes shall not be discharged onto the surface of the ground nor into a flowing stream or body of water that may endanger a public or private water supply or be detrimental to public health.~~

~~B. Solid wastes~~

~~Offal, bones, fat, refuse and waste materials shall be placed in covered containers and disposed of in a sanitary manner immediately after the day's operation. The feeding of uncooked offal to any animal is prohibited.~~

~~SECTION XX. PERSONNEL~~

~~No person affected with any disease in a communicable stage shall be employed in a frozen food locker plant. If there is any reason to suspect that any of the personnel may have a disease in a communicable stage, the person or persons suspected may be required to obtain a certificate of physical examination by a physician, legally licensed to practice medicine in Arkansas, to determine the presence of any disease in a communicable stage.~~

~~SECTION XXI. CLEANLINESS OF PERSONNEL~~

~~All personnel must keep themselves and their clothing clean, and no person shall handle any vessel or utensil, food or food product after visiting a toilet without thoroughly washing his hands with soap and clean water.~~

~~SECTION XXII. SPITTING~~

~~Spitting upon the floors and walls and such practices as spitting on whetstones and placing skewers or knives in the mouth are prohibited.~~

~~SECTION XXIII. TOBACCO~~

~~The use of tobacco in any form in a room where food or food products are processed or stored is prohibited.~~

~~SECTION XXIV. DOMESTIC ANIMALS~~

~~Cats, dogs and other animals are not permitted in frozen food locker plants.~~

~~SECTION XXV. OBJECTIONABLE CONNECTIONS~~

~~No room used for domestic purposes shall be directly connected with any room of a frozen food locker plant where food, food products, equipment or containers are handled or stored.~~

~~SECTION XXVI. PLAN REVIEW~~

~~When a frozen food locker plant is hereafter constructed or extensively remodeled or when an existing structure is converted for use as a frozen food locker plant, properly prepared plans and specifications for such construction, remodeling or alteration shall be submitted to the Health Authority having jurisdiction before such work is begun.~~

~~SECTION XXVII. SEVERABILITY~~

~~If any provision of these Rules and Regulations, or the application thereof to any person or circumstances is held invalid, such invalidity shall not affect other provisions or applications of these Rules and Regulations which can give effect without the invalid provisions or applications, and to this end the provisions hereto are declared to be severable.~~

~~SECTION XXVIII. REPEAL~~

~~All Regulations and parts of Regulations in conflict herewith are hereby repealed.~~

~~CERTIFICATION~~

~~This will certify that the foregoing Rules and Regulations Pertaining to Frozen Food Locker Plants were adopted by the State Board of Health of Arkansas at a regular executive session of said Board held in Hot Springs, Arkansas, on the twenty fifth day of April, 1972.~~

~~(signed)~~

~~John A. Harrel, Jr., M.D., M.P.H.~~

~~Secretary of the State Board of Health~~

~~Director~~

~~State Department of Health~~

~~Dated at Little Rock, Arkansas, this twenty fifth day of April, 1972.~~

~~The foregoing Rules and Regulations, copy having been filed in my office, are hereby approved on this 3rd day of May, 1972.~~

~~(signed)~~

~~Dale Bumpers~~

~~Governor~~