

RULES AND REGULATIONS PERTAINING TO CANNING PLANTS

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SECTION I. DEFINITIONS

For the purpose of these regulations the following terms are defined.

- A. Canning plant. Any place or building and structure in connection therewith where food or food products are cooked, preserved, processed or prepared and placed in cans or other containers and hermetically sealed or otherwise packaged for commercial purposes.
- B. Proprietor. Any person, firm, corporation or governmental agency operating a canning plant.
- C. Personnel. Any person who does or may in any manner handle or come in contact with the cooking, preserving or processing of food or food products.

SECTION II. COMPLIANCE

All food or food products intended for human consumption and placed in cans or other containers and hermetically sealed, or otherwise packaged for commercial purposes, shall be cooked, preserved, processed, prepared and placed in final containers in a building or structure 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. Location and Construction. Canning plants shall be located on sites affording good surface drainage. Buildings shall be solidly constructed and maintained in good repair. Buildings shall be constructed and maintained in a rat-proof condition. Adequate space must be provided in all rooms for proper operation. Rooms where food or food products are cooked, preserved or processed, or prepared for commercial purposes must not be used for sleeping, dressing or loafing purposes and shall not connect directly with any room used for domestic purposes.

B. Floors. Floors shall be tight, sound, smooth and easily cleanable. Floors in processing rooms and docks shall be constructed of concrete or other material that is impervious to moisture and properly sloped to drains. If drain gratings or covers are used, they must be of metal and easily removable. Floors shall be kept clean and maintained in good repair.

C. Walls and Ceilings. Walls and ceilings shall be tight, constructed of smooth hard-surfaced material, kept clean and in good repair and wherever practical painted a light color.

D. Lighting and Ventilation. Canning plants shall be adequately lighted and properly ventilated.

E. Screening and Vermin Control. All openings to the outer air must be properly screened with at least 16-mesh wire or otherwise suitably protected against the entrance of flies and other insects. Screen doors shall open outward and be self-closing. All necessary vermin control measures must be taken.

F. 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 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 in the Rules and Regulations of the Arkansas State Board of Health pertaining to "Disposal of Human Excreta, General Sanitation," Chapter 1.

G. Lavatory Facilities. Adequate and conveniently located handwashing facilities must be provided. Such facilities shall include hot and cold water under pressure, soap and approved sanitary towels. The use of the common towel is prohibited. Lavatories must be kept clean and in good repair.

#### SECTION IV. WATER SUPPLY

A. Quality and Source. A safe and adequate supply of hot and cold water under pressure must be provided at all times for drinking, cooking, cooling and cleaning purposes. Where a public water system is available, a connection must be made thereto; otherwise, the water shall be obtained from a supply meeting the requirements set forth under Rules and Regulations of the Arkansas State Board of Health pertaining to "Semi-public Water Supplies," Chapter 2.

B. Coolers. Coolers must be of an approved design. The common drinking cup is prohibited.

#### SECTION V. WASTE DISPOSAL

Proper facilities must be provided for the collection and disposal of all liquid wastes including 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. All solid wastes held temporarily at the plant must be stored in a suitable manner and removed as often as necessary so as not to create a public health nuisance.

#### SECTION VI. EQUIPMENT AND UTENSILS

A. A, Construction. All containers, utensils, tables and other equipment used in the preparation or handling of the food or food products must be constructed of metal or other

impervious material so as to be easily cleanable. The use of containers, utensils or other equipment which are badly worn, rusted, corroded or in such a condition that they cannot be properly cleaned is prohibited.

B. Cleaning. All containers, utensils or other equipment used in the preparation or handling of food or food products shall be maintained in a clean and sanitary condition. Adequate facilities must be provided for this purpose. Such facilities shall include a two-compartment vat (or its equivalent) equipped with hot and cold water under pressure.

C. Final Containers.

1. All single-service cans and other containers and covers in which food or food products are to be canned or preserved shall be handled in a sanitary manner and stored above the floor level in a clean dry place. The containers shall be cleaned just prior to filling. Such cleaning must be performed automatically in the conveyor line by a washing device using either water or steam under adequate pressure as the cleansing agent. After the washing operation the can line should be tilted in such a manner that the cans will completely drain before reaching the fill vat. These cans and covers shall not be used for any other purpose.

2. All multi-use containers in which food or food products are to be canned or preserved shall be thoroughly cleaned and effectively subjected to an approved bactericidal process immediately before being used.

D. Code Required. Each canning plant shall submit and have approved by the State Board of Health a code to appear legibly on each final container. This code shall show the plant where packed, date and year packed, the product and the batch number. Where only a day code is used, the entire day's output (for sampling and other official purposes) shall be considered as one batch.

E. Miscellaneous Requirements. All vats, tanks and other similar equipment must be provided with suitable covers so as to prevent contamination of the food or food products. All utensils, containers and similar equipment must be stored in such a manner as to be protected from flies, rodents, dust, dirt or other contamination.

## SECTION VII. FOODS

A. Raw Materials. All raw materials must be sound, wholesome and safe for human consumption. They must be stored and handled so as to prevent deterioration and contamination.

B. Preparation. All raw materials at the beginning of processing must be thoroughly cleaned or washed so as to be free from foreign materials, decomposition, insect and rodent infestation or other deleterious material.

C. Seasoning and Flavoring Ingredients. Salt, sugar and other seasoning or flavoring ingredients must be stored and handled so as to be properly protected from dust, dirt, insects, rodents and all other means of contamination.

## SECTION VIII. HEALTH OF PERSONNEL

Communicable Disease. No person affected with any disease in a communicable stage shall be employed in a canning 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 disease in a communicable stage.

#### SECTION IX. CLEANLINESS OF PERSONNEL

All personnel must keep themselves and their clothing clean, and no person shall use tobacco in any form in any room or department where food and food products are being prepared or handled. After visiting the toilet every person must thoroughly wash his hands with soap and clean water before returning to work.

#### SECTION X. SPITTING

Spitting in canning plants is prohibited.

#### SECTION XI. DOMESTIC ANIMALS

Dogs, cats and other domestic animals shall not be permitted in canning plants.

#### SECTION XII. PREMISES

The premises connected with or used by canning plants shall be properly drained and kept clean. No refuse which favors fly or mosquito breeding or the harboring of vermin shall be allowed to accumulate on or about the plant. Roads, driveways and yards adjacent to and under control of the plants should be treated so as to prevent dust.