

FROZEN FOOD WAREHOUSES
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SECTION A. Definitions

The following definitions shall apply in the interpretation of these Regulations:

1. **Warehouse** shall mean any structure, room, or part thereof, used for the purpose of storing commercially manufactured frozen food.
2. **Air Temperature** shall mean the equilibrated temperature of the air environment in question.
3. **Break-Up Room** shall mean any area, or space within a warehouse, used for the purpose of organizing cased frozen food into lots of individual consignment for route delivery.
4. **Frozen Food** shall mean any article used for food or drink for man, or other animals: (a) which is processed; (b) which is packaged and preserved by freezing in accordance with good commercial practices; and (c) which is intended for sale in the frozen state.
5. **Internal Product Temperature** shall mean the equilibrated product temperature of frozen food.
6. **Operator** shall mean any person, firm, or corporation, operating or maintaining a frozen food warehouse for the purpose of commercially storing frozen food.
7. **Sale** shall mean any and every transaction including dispensing, giving, delivering, serving, exposing, storing, or any other processing of frozen food wherein frozen food is subject to transfer to another person.
8. **Storage Room or Facility** shall mean any area of space, within a warehouse, used for the purpose of storing frozen food.

SECTION B. Equipment and Handling Practices

1. Each warehouse shall be equipped with suitable refrigeration equipment to provide, under extreme conditions of outside temperature and under peak load conditions, for maintaining an internal product temperature of 0°F. (or lower) for all rooms in which frozen foods are stored. Each store room shall be equipped with a thermometer and/or other temperature recording device which is easily visible. Such devices shall be graduated in 1°F. to 40°F. The sensing element of such devices shall be not less than four feet above the floor and not in a direct blast of refrigerated air or near entrance doors.
2. The operator of a warehouse shall take and record product temperature of all lots of frozen food received, and shall accept custody in accordance with good commercial practice. He shall maintain records of temperature of lots received for a period of at least one calendar year.
3. When frozen foods are received with an internal product temperature of 25°F. (or higher) the owner or consignee, after notification, shall request the warehouse operator to reduce the internal

product temperature to 0°F. (or lower) as rapidly as possible. The warehouse operator shall comply with the request after segregating and identifying the questionable product. He shall notify the Food and Drug Division of the State Health Department so that the product may be inspected and samples drawn for laboratory examination. Such inspection shall include organoleptic examinations in determining whether or not the product is in violation of the Arkansas Food, Drug and Cosmetic Act. The product may be placed under state embargo pending the laboratory findings. If it appears to be in compliance supported by total bacterial counts of not more than 100,000/g and no pathogenic organisms, the product is to be released from embargo and returned to the channels of trade. If it is found to be in violation and/or to have a total bacterial count of more than 100,000d/g or any pathogenic organisms, it shall then be disposed of in accordance with Section VI of the Arkansas Food, Drug and Cosmetic Act.

4. Frozen food products shall be maintained at air temperature of 0°F. while in storage, and a tolerance of 15°F. internal product temperature shall be allowed during loading and unloading, defrosting cycles, or any temporary condition that might arise.

5. Frozen food in storage shall be placed on pallets, racks, or skids and shall be stored no closer than 18 inches to the ceiling and otherwise stored so as to permit free circulation of refrigerated air or other gas.

6. Frozen food shall be stored under good sanitary conditions that preclude injury and contamination from, or to, other food held within the warehouse.

7. During the defrosting of overhead coils in storage rooms, stacks of frozen food shall be effectively protected from contamination by condensation, drip or leakage.

8. Each break-up room shall be maintained at a temperature not to exceed 20o F.

SECTION C. Sanitary Provisions

1. Floors, walls, and ceilings of a warehouse shall be maintained in a good sanitary condition.

2. Premises of a warehouse shall be maintained in a good sanitary condition.

3. Toilet, Hand-Washing and Dressing Room Facilities:

(a) Warehouses shall have water-flush toilets so located as to be convenient to employees. Toilet room or rooms shall be well-lighted and ventilated and shall be maintained in a sanitary condition. The doors of all toilet rooms shall be full-length and self-closing.

(b) Adequate handwashing facilities, including hot and cold or warm running water, powdered or liquid soap in a suitable dispenser, and single service towels and/or air blowers shall be provided in or adjacent to all toilet rooms. The use of a common towel is prohibited. Washrooms shall be well lighted and ventilated and shall be maintained in a sanitary condition.

(c) Warehouses shall have a dressing room or rooms for the changing and hanging of wearing apparel. If individual lockers are provided, they shall be well vented and maintained in a clean, sanitary condition and shall be free from disagreeable odors. The dressing room or rooms shall be adequately lighted and ventilated and shall be maintained in a clean, sanitary condition.

SECTION D. Certification

This will certify that the foregoing Rules and Regulations pertaining to Frozen Food Warehouses were adopted by the State Board of Health at a regular executive session of said Board held in Hot Springs, Arkansas, on the 23rd day of April, 1968.

(signed)

J. T. Herron

Secretary of the State Board of Health

State Health Officer

Dated at Little Rock, Arkansas this 14th day of May, 1968.