

N. J. Dept. of Health

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AUTHORITY 24:2-1 REVISED STATUTES

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REGULATIONS GOVERNING THE CERTIFICATION OF THE REFRIGERATION OF PORK BY OPERATORS OF COLD STORAGE WAREHOUSES IN REFERENCE TO THE CONTROL OF TRICHINOSIS

Regulation 20. Operators of cold storage warehouses in which foods are held at temperature of 5° F. or less may apply to the State Department of Health for special permission to issue certificates certifying the refrigeration of pork at the required temperature and for the periods of time necessary for the destruction of trichinae.

Regulation 21. The temperatures and periods of time necessary for the destruction of trichinae shall be based upon the size of the pieces or packages of pork. Pork in group 1 shall consist of pieces not exceeding six inches in depth, or stored as solidly frozen blocks not exceeding six inches in thickness. Pork in group 2 shall consist of pieces or layers or contents of barrels or containers, the thickness of which exceeds six inches, but is not in excess of twenty-seven inches. Pork in group 1 and group 2 to be refrigerated for the destruction of trichinae shall be subjected to a temperature of 5° F., or minus 10° F., or minus 20° F. for not less than the corresponding number of successive days, as indicated in the following table:

TABLE		
<u>Temperature</u>	<u>Group 1</u>	<u>Group 2</u>
5° F.	20 days	30 days
-10° F.	10 days	20 days
-20° F.	6 days	12 days

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Regulation 22. Marking of containers. The boxes or other containers of pork, to be subjected to the required refrigeration for the destruction of trichinae, shall be marked when received with the words "Cold Storage" and with the word "Received" followed by the month, day and year when placed in cold storage and with a lot number assigned to the pork and, when so refrigerated and released to the owner, with the word "Delivered" followed by the month, day and year, together with the words "Refrigerated for the destruction of trichinae at" followed by the temperature and the number of days the pork was held under such temperature.

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Regulation 23. Issuance of certificates regulated. A certificate certifying that the pork had been kept at the required temperature and number of days for the destruction of trichinae shall be executed in duplicate by the permittee and the original issued to the owner of the pork at the time of the release of each lot or part of lot of pork refrigerated in accordance with the provisions of Regulation 21. The duplicate certificate shall be retained by the permittee and kept on file. The certificate shall be in the following form:

"(NAME AND ADDRESS OF REFRIGERATING COMPANY)

TO _____
Name of Owner

Address

Lot No. _____

Certificate No. _____

This is to certify that the pork consisting of

_____ weighing _____ lbs.,
(describe types of cut of meat)
contained in _____, and constituting
(number and type of container)

_____ lot above indicated, has
insert "the full" or "part of"
been kept at

_____ DEGREES TEMPERATURE FOR _____ DAYS

for the destruction of trichinae in accordance with the
Regulations adopted by the Board of Health of the State
of New Jersey.

DATED _____ 19 _____

Name of Refrigerating Co.

BY _____ "

Regulation 24. Records to be kept. The permittee shall
assign to each lot of pork, when received for refrigeration
for the destruction of trichinae, a distinguishing lot
number for the purpose of identification and shall keep an
accurate record of such lot number and shall make and keep
a record of (1) date of receipt, (2) the name and business
address of owner, (3) the number and type of containers
constituting the lot together with the types of cut of meat
and the weight, (4) the temperature and number of days kept
under such temperature for the destruction of trichinae
and (5) the number of certificates issued for said lot.
These records shall be kept by the permittee at his place
of business for at least one year, and shall be open for
inspection to authorized representatives of the Department
of Health.