



STATE DEPARTMENT OF HEALTH

TRENTON, NEW JERSEY

REGULATIONS

GOVERNING ESTABLISHMENTS WHERE CIDER IS PREPARED OR BOTTLED

1. Apples shall be properly sorted to remove unsound material before pressing into cider.
2. Apples shall be washed in clean, uncontaminated water before pressing into cider.
3. The floors of rooms where cider is prepared and bottled shall be of smooth, impervious material which can be readily cleaned, and such floors shall be thoroughly cleaned at the end of each working day.
4. The side walls and ceilings of rooms where cider is prepared and bottled shall be of tight material and shall be kept in a clean condition at all times.
5. Suitable washing vats provided with hot and cold water shall be installed, for the proper cleaning of utensils, pressing cloths, filtering cloths and containers. Only clean containers shall be used for the distribution and sale of cider.
6. Pressing cloths and filtering cloths shall be thoroughly cleaned at frequent intervals.
7. Cider presses, equipment and utensils shall be thoroughly cleaned after use.
8. An adequate supply of uncontaminated water shall be provided.
9. Only clean outer garments shall be worn by persons engaged in the preparation and bottling of cider.
10. Flush toilets or privies shall be fly tight and shall be kept in a reasonably clean condition.
11. Suitable facilities shall be provided where employees may wash their hands. Soap and clean towels shall be provided.
12. The exterior surroundings of cider plants shall be kept in a clean and orderly condition.
13. The name of the article and the name and address of the manufacturer, packer or distributor shall appear upon all packages in which cider is distributed or sold.
14. If a preservative is used in cider the presence of such preservative shall be stated upon the label or upon the container in clear legible type.

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