



Regulations Governing Cold Storage and Refrigerating Warehouses and Places

Any person, firm or corporation desiring to operate or to continue to operate a cold storage warehouse shall make application in writing to the State Director of Health for that purpose, stating the location of his plant or plants. On receipt of the application the State Director of Health shall cause an examination to be made into the sanitary condition of said plant or plants, and, if found by him to be in a sanitary condition and otherwise properly equipped for the business of a cold storage warehouse, he shall cause a license to be issued authorizing the applicant to operate such cold storage warehouse or warehouses for and during the period of one year. The license shall be issued upon the payment by the applicant of a license fee of ten dollars to the State Department of Health for each warehouse.

1. No warehouse will be considered to be properly equipped unless the rooms in which foods are to be stored can be held at temperatures sufficiently low to preserve such foods without decomposition. The temperatures of the rooms in which foods are stored must not be allowed to rise above the maximum point at which foods can be so preserved.

2. Articles of food intended for cold storage shall, when they are offered for or placed in storage, be enclosed in boxes, barrels, crates or other packages sufficiently strong and tight to prevent them from being injured by careless handling, unless the articles are of such character that it is impracticable to pack them in containers.

3. When articles of food contained in packages are placed in cold storage, each package shall be legibly marked with the words "Cold Storage" and with the word "Received" followed by the month, day and year, when said articles were placed in storage. The word "Delivered" followed by the month, day and year, when such articles are taken from storage, shall be stamped upon foods or packages before being removed therefrom.

When articles of food not contained in packages are placed in cold storage or removed therefrom, each individual article must be marked in the above manner.

All letters or figures must be in plain type not less than three-eighths of an inch in height.

The word "Received" may be written Rec'd and the word "Delivered" may be written Del'd. Figures separated by hyphens may be used to indicate dates and will be regarded as sufficient date if following the word "Rec'd" or "Del'd" as the case may be. The last two figures of the number indicating the year when such foods were placed or taken from storage may be used, e. g.

NJ/KAG
H4/FB
1916
C.1

"Received July 5, 1916," may be written

Cold Storage

Rec'd. 7-5-16

or "Delivered August 5, 1916," may be written

Del'd. 8-5-16

Whenever tags or labels are used on which dates are to be marked, they must be securely fastened to the articles to which they are affixed.

4. Articles of food held at low temperatures during the process of manufacture will not be regarded as being held in cold storage within the meaning of this act, and such articles need not be dated.

5. When articles of food have been kept in cold storage twelve calendar months, report of such fact shall be made to the State Department of Health by the persons having custody of such articles, and such articles shall be held in cold storage by such persons until they have been inspected by the agents of the State Department of Health and released by order of said Department.

6. For the purpose of facilitating the removal of articles of food from cold storage before the expiration of the statutory period of twelve calendar months, persons operating cold storage warehouses shall notify the owners of all articles of food stored by them of the date when such articles will have been in storage twelve months, at least fifteen days before such twelve months have elapsed.

7. Until further notice the following classification of foods shall be used by persons operating cold storage warehouses in making monthly reports of articles of food held in cold storage:

Eggs, case	Game
Eggs, broken	Meat, fresh
Butter	Fish
Cheese	Edible fats
Poultry	Miscellaneous milk products

Shell eggs are to be reported in terms of cases and dozens, all other articles to be reported as packages, and, in so far as the same is practicable, by weight.

8. Requests for permission to store food for a longer period than twelve calendar months must be made by the owners thereof to the State Department of Health, upon blanks which will be furnished by the Department upon application. Such requests shall include statements of the kind and amounts of food and the length of extension desired. Before such requests are granted the articles of food to which they refer must be inspected by representatives of the Department of Health of the State of New Jersey. Requests should, therefore, be made at least two weeks before the statutory time limit for storage has expired.

9. No materials in a state of decomposition or putrefaction, or in any other condition which renders them unfit for food; or in any condition which may cause deterioration in other food products, shall be placed in cold storage in the same room or inclosure with articles intended for use as food.

10. When articles of food, held in cold storage, are removed from the packages in which they were contained and placed in other packages, the date of original entry into cold storage of such articles shall be placed upon the containers into which they have been transferred; and if articles of food which have been placed in cold storage on different dates are packed in the same container, the date of storage of the article longest stored shall be placed upon the container to which such articles have been transferred.

11. Any article of food, if intended for use other than human consumption shall be plainly and legibly labeled or marked with the words "Not for Human Consumption" in letters not less than one inch in height.

12. All rooms in which food products are stored shall be provided with smooth, water-tight floors which can be readily cleansed. Floors must be kept in a clean condition at all times.

13. The sidewalls and ceilings of all rooms shall be of smooth material, free from crevices and must be kept clean at all times.

14. Waste materials must not be permitted to accumulate in or around buildings, but must be removed daily. Receptacles in which refuse material, resulting from sorting or repacking of eggs, can be placed shall be provided. Such receptacles shall contain a suitable denaturant while in use.

15. Adequate toilet facilities shall be provided for employees; if possible these toilets should be provided with flush closets and urinals. All toilets must be kept clean at all times.

16. No employer shall require, permit or allow any person to work in a cold storage warehouse, who is affected with any communicable disease.

17. The license granted by the State Department of Health to operate a cold storage warehouse shall be framed and displayed in the warehouse.

18. Special rooms in cold storage warehouses may be used for the temporary storage of foods providing the door or doors of the rooms intended for such use are plainly marked "For temporary storage only." For the purpose of this regulation "Temporary Storage" shall be held to mean the holding of foods for periods of time less than thirty days.

19. All foods placed in temporary storage shall be plainly marked, stamped or tagged, either upon the container in which they are packed or upon the article of food itself, with the word "Received" or its abbreviation, followed by marks indicating the day, month and year when placed therein and no further marking shall be required while such goods remain in such temporary storage.