

REGULATIONS GOVERNING FROZEN FOOD LOCKER PLANTS, ADOPTED BY THE
STATE BOARD OF HEALTH ON SEPTEMBER 11, 1945.

It was on motion voted that the following regulations governing frozen food locker plants under the existing Cold Storage Act be adopted. It was reported that these regulations have been drawn to clarify the storage of foods in the freezing and storage of foods in frozen food locker storage plants, and further that these regulations have been approved by an association of operators of locker storage plants in this State:

Any person, firm or corporation desiring to operate or continue to operate a locker plant 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 locker plant, he shall cause a license to be issued authorizing the applicant to operate such locker plant or plants for and during the period of one year.

Definitions:

A "locker plant" is a building or establishment in which space in individual lockers is rented for the storage of frozen food articles, and where food articles are chilled, aged, processed or otherwise prepared and sharp frozen for locker storage and including the following rooms: chilling, aging, sharp freezing, and locker storage room or rooms.

A "locker" is an individual section or compartment in a locker storage room of a locker plant or branch locker storage plant, which is rented by a person, firm or corporation for the purpose of storing food for their own use.

A "branch locker storage plant" is a building or establishment for the storage of food processed at the home plant under locker plant conditions. Frozen foods shall be so protected during transportation from a locker or cold storage plant to branch lockers or cold storage plants as to prevent defrosting of the food.

A "locker storage room" is a room or rooms where the temperature is maintained at zero degrees with a five degree tolerance.

"Sharp or quick-frozen food articles" means food articles which have been frozen in a room, pit or cabinet where the temperature remains below 0° Fahrenheit until the foods have been completely frozen.

"Chilling and/or aging rooms" means rooms for the chilling and aging of foods at temperatures above freezing but under 40° F.

Regulations:

1. The refrigeration system for a locker plant or branch locker



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storage plant shall be equipped with adequate and reliable automatic controls for the maintenance of uniform temperatures as required in the various rooms (as given under Definitions above) and shall be of adequate capacity to provide these temperatures under peak load conditions in the normal operation of the plant with extreme conditions of outside temperature.

2. Each locker plant shall have thermometers so placed as to be readily accessible to public view in the various low temperature rooms.

3. All food products offered for storage shall be placed in clean containers or wrappings suitable for freezing and proper storage, and clearly marked with the date of storage. Persons or firms operating locker or locker storage plants shall not place in a locker storage plant or allow to be received for processing, chilling, freezing, or storage in a locker or locker storage plant, any food articles 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.

4. When articles of food, held in a locker plant, are removed from the packages in which they were contained and placed in other packages, the date of original entry into the locker plant 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 a locker or locker storage plant 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,

5. 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".

6. 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.

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

8. Waste materials shall not be permitted to accumulate in or around buildings in an insanitary manner. Waste materials shall be placed in clean metal containers.

9. Adequate toilet facilities shall be provided for employees. All toilets shall be kept clean at all times.

10. Adequate lavatory facilities shall be provided. All persons engaged in handling foods shall be required to wash hands before handling food after visiting toilet.

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

12. The license granted by the State Department of Health to operate a locker plant shall be displayed in the plant.