

Sec. 21a-61-7. Warehousing

(a) **Equipment.** (1) Each warehouse shall be equipped with suitable mechanical refrigeration capacity to maintain, under extreme outside temperature and peak load conditions, an air temperature of 0°F., or lower. (2) Each storage room and part thereof shall be maintained at an air temperature of 0°F., or lower. (3) Each storage room shall be equipped with a thermometer or other temperature measuring device which is easily visible. (4) The sensing element of thermometers and other temperature measuring and recording devices shall be located not more than six feet or less than five feet from the floor and not in a direct blast of refrigerated air or near entrance doors. When indicating thermometers only are used, they shall be read and recorded at least once every twenty-four hours during each calendar day. (5) Recording thermometers equipped with charts shall have a chart perforator. Charts so used shall designate an operating range of at least 10° above and 10° below 0°F. in graduations of one degree. (6) The use of electric or hand wound clocks, as well as twenty-four-hour or seven-day charts, for recording thermometers shall be optional at the operator's discretion. (7) Each chart, or record of observed temperatures, shall be dated, showing the time interval covered thereby, and shall be kept on file for a period of at least one calendar year. (8) Each break-up room shall be maintained at a temperature not to exceed 20°F.

(b) **Handling practices.** (1) The operator of a warehouse shall not accept custody of a lot or shipment of frozen food if internal product temperature exceeds 0°F., except as provided in section 21a-61-2 and except where such exception is duly recorded. (2) Notwithstanding the prohibition of subdivision (1), custody of lots with an internal product temperature in excess of 10°F. may be accepted by the operator on request of the owner of such lot, provided such foods shall be detained from sale and the temperature of such product shall be promptly returned to and maintained at 0°F., or lower, for the purpose of maintaining residual quality pending chemical, bacteriological or organoleptic examination. (3) Before a lot of frozen food is placed in storage, it shall be marked, or stamped, with a code for effective identification. (4) Frozen food in storage shall be placed on pallets, racks or skids and shall be stored no closer than eighteen inches to the ceiling and shall be otherwitored so as to permit free circulation of refrigerated air. (5) Frozen food shall be stored under good sanitary conditions that preclude injury and contamination from, or to, other food held within the warehouse. (6) During the defrosting of overhead coils in storage rooms, stacks of frozen food shall be effectively protected from contamination by condensation, drip or leakage. (7) Break-up rooms shall not be used for storage. (8) At the time of its removal from warehouse custody, the internal product temperature of frozen food shall not exceed 0°F.

(c) **Sanitary provisions.** (1) The floors, walls and ceiling of a warehouse shall be maintained in a good sanitary condition. (2) The premises of a warehouse shall be maintained in a good sanitary condition. (3) (A) Warehouses shall have waterflush toilets so located as to be convenient to employees. The 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 hand-washing facilities, including hot and cold or warm running water, powdered or liquid soap in a suitable dispenser and single service towels, shall be provided adjacent to all toilet rooms. The use of a common towel

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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.

(Effective July 27, 1984)