

Sec. 21a-58-3. Manufacturing and handling rooms

(a) Rooms in which frozen desserts and/or frozen dessert mix are manufactured or handled shall be adequately ventilated and lighted. Walls and ceilings shall have a smooth, washable, light-colored surface and shall be kept clean. The floor shall be smooth, impervious to water and in good repair and shall be kept clean. Where necessary, adequate pitch to the floor and properly trapped drains shall be provided. Rooms shall be kept free from flies. Hardening rooms shall be equipped with a bell, buzzer, telephone or similar device, to insure the safe exit of persons entering a hardening room. Other types of safety devices may be used upon approval by the commissioner.

(b) All storage rooms, boxes and cabinets shall be so constructed that they can be maintained in a clean and sanitary condition, free from objectionable odors. Cartons, supplies and materials shall be protected in storage against dust, dirt and vermin. All ingredients, except those in watertight containers, shall be stored above the floor, and containers shall be kept covered, except when ingredients are actually being removed.

(Effective July 27, 1984)