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PREFACE

The Frozen Foods Code was adopted by AFDOUS in June 1961 and is designed to be used as a guide or, with the addition of legal language and penalties, may be adopted in part or in its entirety as regulations or law.

Work on the Code started in 1956 as a result of the realization by members of AFDOUS and Industry that uniformity of standards to improve the product quality at all levels of the frozen food industry was badly needed.

Mr. Milton Duffy, Commissioner of Food and Drugs for California and Chairman of the AFDOUS Committee on Canned Processed and Frozen Foods, appointed a sub-committee to work with the Frozen Foods Industry and other regulatory officials in making a national survey of existing conditions in the frozen food industry and to eventually draft the Code.

Several segments of the industry worked very closely with the AFDOUS sub-committee in the development of the Code.

AFDOUS is also indebted to personnel of the Western Regional Laboratory of U.S.D.A. who have afforded us a great service with conferences concerning their time and temperature work and its relation to the quality of frozen foods. The Divisions of Meat and Poultry Inspection of U.S.D.A. have been very helpful in drawing up plant construction and layout standards for frozen foods.

The Food Engineering Division of the U. S. Public Health Service has been of invaluable assistance in the editing and format of the Code. Space will not permit the acknowledgment of the contributions made by many other people in Industry and Regulatory agencies.

Although a considerable amount of work has been done on methodology and bacterial standards for pre-cooked frozen foods, it was deemed advisable to continue this work rather than incorporate it in the Code at this time.

AFDOUS FROZEN FOOD CODE

ADOPTED JUNE 22, 1961

Washington, D. C.

CONTENTS

	<i>Page</i>
SECTION A. <i>Definitions</i>	26
SECTION B. <i>Frozen Food</i>	27
1. General	27
SECTION C. <i>Construction and Layout of Frozen Food Plants</i>	28
1. Coverage	28
2. Location	28
3. Separation	28
4. Water Supply	29
5. Plant Waste Disposal	29
6. General Plant Layout	29