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SECTION A. Definitions

The following definitions shall apply in the interpretation of this code:

1. **Accessible:** shall mean easily exposed for cleaning and inspection with the use of simple tools, such as those normally used by maintenance personnel.
2. **Air Temperature:** shall mean the equilibrated temperature of the air environment in question.
3. **Break-up room:** shall mean any area, or space within a warehouse, used for the purpose of organizing cased frozen food into lots for individual consignment on route delivery.
4. **Carrier:** shall mean any person, firm, or corporation, operating or offering to operate, a vehicle for the purpose of transporting frozen food.
5. **Display cases:** shall mean any case, cabinet, or other facility, used for displaying frozen food for sale.
6. **Food product zone:** shall mean those surfaces with which food is normally in contact and those surfaces with which food may come in contact during processing, conveying, holding, refrigeration and packing, and which may drain onto product contact surfaces or into the product.
7. **Freezing cycle:** shall mean lowering of the internal product temperature of a food product to a temperature of 0° F. or lower.
8. **Frozen food:** shall mean any article used for food or drink for man, or other animals; (a) which is processed; (b) which is packaged and preserved by freezing in ac-