

- cordance with good commercial practices; and (c) which is intended for sale in the frozen state.
9. *Internal product temperature*: shall mean the equilibrated product temperature of frozen food.
 10. *Operator*: shall mean any person, firm, or corporation, operating or maintaining a frozen food plant or warehouse for the purpose of commercially preparing or storing frozen food.
 11. *Readily (or easily) accessible*: shall mean easily exposed without the use of tools, for cleaning and inspection.
 12. *Readily removable*: shall mean that a component part shall be capable of being separated from the principal part without the use of tools.
 13. *Ready to eat frozen food*: shall mean a frozen food product which has been factory processed to the point at which it is ready for use as a food, and may or may not require further heating before use.
 14. *Removable*: shall mean that a component part shall be capable of being separated from the principal part with the use of simple tools such as those normally used by maintenance personnel.
 15. *Retail outlet*: shall mean any building, room, or parts thereof, where the sale of frozen food to the public is conducted.
 16. *Route delivery*: shall mean the transportation of frozen food with frequent stops for partial unloading.
 17. *Sale*: shall mean any and every transaction including the dispensing, giving, delivering, serving, exposing, storing, or any other possessing of frozen food wherein frozen food is subject to transfer to another person.
 18. *Storage room or facility*: shall mean any area or space, within a warehouse, used for the purpose of storing frozen food.
 19. *Transportation*: shall mean the physical movement, or the acceptance for physical movement, of frozen food by a carrier.
 20. *Vehicle*: shall mean any van, truck, trailer, automobile, wagon, ship, barge, freight car, airplane, or other means for transporting frozen food.
 21. *Warehouse*: shall mean any structure, room, or part thereof, used for the purpose of storing commercially manufactured frozen food.

SECTION B. Frozen Food

1. **General:**
 - a. All frozen food shall be held at an air temperature of 0° F. or lower except for defrost cycles, loading and unloading, or for other temporary conditions beyond the immediate control of the person or company under whose care or supervision the frozen food is held: Provided, that only those frozen foods destined for repackaging in smaller units may be defrosted for such purposes in accordance with good sanitary precautions.
 - b. The internal product temperature of frozen food shall be maintained at 0° F. or lower except when the product is subjected to the above mentioned conditions; then the internal product temperature shall not exceed 10° F., and such product shall be returned to 0° F. as quickly as possible.
 - (1) Internal product temperature for any case of frozen food shall be determined in accordance with the following procedure:
 - (a) Only when an accurate determination of internal product temperature fails without sacrifice of packaged frozen food, shall representative packages or units be opened to allow for inserting the sensing element