

ASSOCIATION OF FOOD AND DRUG OFFICIALS

for temperature measurement to the approximate center of the packages in question.

- (2) Internal product temperature of consumer packages of frozen food shall be determined in accordance with the following procedure:
 - (a) Open the top of the case and remove two corner packages.
 - (b) With an ice pick or similar tool punch a hole in the case from the inside. Do not use the stem of the thermometer.
 - (c) This hole is positioned so that, when the thermometer stem is inserted from the outside, it fits snugly between packages.
 - (d) Insert the thermometer stem about 3 inches. Replace the two packages. Close the case and place a couple of other cases on top to assure good contact on the sensing portion of the thermometer stem.
 - (e) After 5 minutes, read the temperature.
- (3) Thermometers or other temperature measuring devices shall have an accuracy of $\pm 2^{\circ}$ F.
- c. This Code shall not apply nor be deemed to apply to articles subject to the Frozen Desserts Ordinance and Code, recommended by the U. S. Public Health Service—May, 1940.

SECTION C. *Construction and Layout of Frozen Food Plants*

1. Coverage:
 - a. This section covers in general the location, construction, and layout of frozen food preparation plants, including construction and design requirements to promote cleaning and sanitary maintenance.
 - b. The provisions of this section shall be applicable only to those establishments initiating operations subsequent to the first inspection based upon the requirements of this code: Provided, that existing plants shall be subject to the provisions of this code when the plant facilities are remodeled or rebuilt subsequent to the adoption of this code, or when such plant or plant facility constitutes an immediate health hazard.
2. Location:
 - a. Food processing plants shall be located in areas reasonably free from objectionable odors, smoke, fly ash and dust or other contamination.¹
 - b. Adequate, dust-proof accessways for all vehicular traffic, connecting loading and unloading areas of the plant to the public streets, shall be available. Employee parking areas and access roads close by the food processing plant shall be hard surfaced with a binder of tar, cement or asphalt.
3. Separation:
 - a. Frozen food preparation plants shall be completely separated from areas used as living quarters by solid, impervious floors, walls, and ceilings with no connecting openings.

¹ These objectionable conditions are sometimes prevalent in the environs of the following list of facilities, but not necessarily limited to these type facilities: Oil refineries, city dumps, chemical plants, sewage treatment plants, dye-works, and paper pulp mills. In planning a plant, due consideration should be given to providing space and an arrangement of buildings that will permit future expansion. To this end, coolers, freezers, and the various processing departments should be located so that they may be enlarged without adversely affecting other departments.