

4. Water Supply:

- a. The plant shall have an ample volume of potable water² available from an approved public or private source. If a non-potable water supply is necessary it shall not be used in a manner which will bring it into contact with the product or product zone of equipment. Such non-potable water systems shall be kept entirely separate from the potable water supply and the non-potable water lines shall be positively identified by a distinctive color.
- b. All equipment shall be so installed and used so that back siphonage of liquids into the potable water lines is precluded.
- c. Hot and cold water in ample supply shall be provided for all plant clean-up needs. Hoses used for clean-up shall be stored on racks or reels when not in use.

5. Plant Waste Disposal:

- a. The disposal of liquid wastes shall be to the public sewerage system if available and permitted by local ordinances, or to a properly designed and installed private facility. Private liquid waste treatment facilities shall be approved by the health authority having jurisdiction.

6. General Plant Layout:

- a. Product preparation and processing (including freezing) departments shall be of sufficient size to permit the installation of all necessary equipment with ample space for plant operations and with unobstructed truckways for conveyances of raw materials and processed products. The plant shall be so arranged that there is a proper flow of product, without undue congestion or back-tracking, from the time raw materials are received until the frozen, packaged article is shipped from the plant.
- b. Raw material storage rooms and areas where preparatory operations, such as washing and peeling of fruits and vegetables and the evisceration of poultry, are carried on shall be separate from rooms or areas wherein frozen food is formulated, processed and packaged. Doors connecting various rooms or openings to the outside shall be tight fitted, solid, and kept in a closed position by self-closing devices.
- c. Facilities for holding product under refrigeration until processed shall be provided.
- d. Facilities for quick freezing the processed product efficiently shall be provided and so located as to be convenient to the food processing and packaging departments. Ample freezer storage shall be provided convenient to the quick freezing facilities: Provided, that when the frozen product is immediately removed from the establishment, such freezer storage shall not be required.
- e. A separate room for storing inedible materials such as fruit and vegetable peels, feathers, and bones, pending removal from the plant, shall be provided in a location convenient to the various preparation and processing areas. This waste storage room shall be of sufficient size to permit the proper storage of filled and empty metal or other relatively nonabsorbent refuse containers and their lids. It shall be equipped with an efficient power exhaust ventilation system, hot and cold water outlets and adequate floor drainage. The discharge from the exhaust system shall be located well away from fresh air inlets into the plant.

² Standards of potability are set forth in "Drinking Water Standards" promulgated by the U. S. Public Health Service, Department of Health Education and Welfare, dated February 6, 1949