

- f. Packaging and labeling materials shall be stored in a separately enclosed space convenient to the packaging department. Packaging and labeling materials shall not be stored in the product processing and packaging departments: Provided, that small quantities of such supplies as are necessary for maintaining continuity of operations is permissible in the processing and packaging departments.
 - g. Facilities for inedible products and catch basins shall be suitably located so as to avoid objectionable conditions affecting the preparation and handling of edible products.
 - h. A separate room or area and proper facilities for cleaning equipment such as trays, hand trucks, and implements shall be provided in a location convenient to the processing department. A power exhaust system shall be provided to dispel steam and vapors from the room.
 - i. Dockage areas shall be of adequate size, constructed of impervious materials and so drained as to minimize the entrance into the plant of dust, dirt and other contaminants from the receiving and shipping operations. If live animals are received, a separate dock shall be provided for this purpose.
 - j. Well located, properly ventilated dressing rooms and toilet rooms of ample size shall be provided for employees.³ The ventilation and lighting of toilet and dressing rooms; the ratio of toilets, of hand-washing facilities, and of urinals to number of employees using such facilities; and the type of fixtures used and manner of installing all plumbing in such rooms shall conform strictly to applicable State and/or local codes governing such matters.⁴
 - k. Employees shall not eat in food processing or packaging area.
7. Plant Construction:⁵
- a. Floors shall be constructed of durable material which is easily cleanable and skid resistant. Where floors are wet cleaned, they shall be sloped to drain.
 - b. Interior walls shall be of a smooth and washable surface applied to a suitable base.
 - c. Coves with radii sufficient to promote sanitation shall be installed at the juncture of floors and walls in all rooms.
 - d. Ceilings shall be of adequate height and of smooth, washable material.
 - e. Window ledges shall be sloped at least 45° to the interior to promote sanitation.
 - f. Frozen food plants and warehouses shall be so constructed as to be rodent resistant.
 - g. All exterior window and door openings shall be equipped with effective insect and rodent screens. Where doors in outside walls of food handling areas are used for loading or unloading, "fly chaser" fans and ducts or other effective means shall be provided at such doors to prevent the entrance of insects.

³ Dressing room should be separated from adjoining toilet rooms by tight, full height walls or partitions. The toilet room should not be entered directly from a work room but through an intervening dressing room or a properly ventilated toilet room vestibule.

⁴ When State or local plumbing code is not in effect, it is suggested that the National Plumbing Code American Standards Association number ASA A 40.8—1955, published by A.S.M.E., 29 West 39th St., New York 18, N. Y. be used as a guide.

⁵ The requirements for building materials listed in this Code represent minimum requirements. Variations are acceptable provided substitutions equal or exceed minimum requirements.