

- h. Dressed lumber shall be used for exposed interior wood-work.
 - i. All exposed wood surfaces shall be finished with nontoxic oil or plastic paint or treated with hot linseed oil or clear wood sealer.
 - j. Stairs in product handling departments shall be constructed with solid treads and closed risers and shall have side curbs of similar material, 6 inches high measured at the front edge of the tread.
 - k. Refrigerator doors and jambs shall be covered with rust-resisting metal securely affixed to the doors and jambs. Joints necessary for installation shall be welded, soldered, or otherwise effectively sealed. The juncture of the metal covering on jambs and walls shall be sealed with a flexible type sealing compound. Doorways through which product is transferred on overhead rails or hand trucks shall be sufficiently wide to permit free passage of the largest trucks or widest suspended product without contact with the jambs.
8. Plumbing and Floor Drainage:
- a. The minimum slope of the floor for drainage shall be $\frac{1}{8}$ -inch to $\frac{1}{4}$ -inch per foot toward a properly located drain. Floor drains should be provided at the rate of one drain for each 400 square feet of floor area. The type and size of floor drains and sanitary sewage lines used and the method of installing such facilities and other plumbing equipment shall conform strictly to State or local codes.
 - b. Hand-washing facilities shall be provided convenient to all locations where product is prepared and processed. Each lavatory shall be supplied with hot and cold or warm running water; powdered or liquid soap in a suitable dispenser; an ample supply of single service towels; and a suitable receptacle for used towels. Lavatories in work-rooms and toilet rooms shall be pedal operated.
 - c. Where sterilizers are required they shall be of a size that will permit complete immersion of tools and other implements. Such sterilizing receptacle shall be equipped with a water line, means for heating the water, an overflow outlet, and means for emptying the receptacle.
9. Lighting, Ventilation:
- a. Work-rooms and employee dressing rooms shall have means for furnishing adequate natural light (approximately 25% of the floor area in windows and/or skylights) and ventilation or an efficient air conditioning or mechanical ventilation system and adequate artificial lighting provided.
 - b. Fresh air intakes for mechanical ventilation systems shall be equipped with effective replaceable filters to prevent the entrance of air-borne contaminants. Fresh air intakes shall be located well away from power exhaust system discharges and other sources of air-borne contaminants.
 - c. The general light intensities in product preparation, processing and packaging areas shall be not less than 20-foot candles measured 30 inches above the floor. Where detailed visual tasks are required to assure a safe, wholesome product, the intensity of light on the surface of the product or product container shall be not less than 50-foot candles. At least 10-foot candles of light shall be provided in all dressing and toilet rooms and at least 5-foot candles in all other areas of the plant.

SECTION D. *Design and Construction of Frozen Food Processing Equipment*

1. Coverage:

- a. These specifications apply only to equipment acquired after this Code is adopted by the agency responsible for the administration of food laws in your State or municipality. Provided, however, when processing equipment constitutes an