

immediate health hazard it shall be subject to the provisions of this Section. In modifying existing machinery and equipment, efforts shall be made to conform to these specifications.

- b. These specifications apply to the design, materials, construction and installation of equipment used in the processing, holding and packaging of ready-to-eat frozen food and the processing and holding of gravies, batters, and other food ingredients containing eggs, milk, broth and other food components capable of supporting rapid bacterial growth.
- c. Some articles and/or materials may be subject to the Food Additives amendment to the Federal Food, Drug and Cosmetic Act and clearance for their use may be necessary thereunder. Notwithstanding the provisions of this section of the Code, nothing herein contained is intended to prohibit the use of a food additive under and in accordance with the terms of an effective regulation pursuant to the Federal Food, Drug and Cosmetic Act.

2. General Principles:

- a. The design, materials, construction and installation of frozen food equipment shall be easily accessible for cleaning and sanitization.⁶

3. Equipment Classification:

- a. Group "A"—Equipment used for the processing, conveying, holding, refrigeration and packaging of gravies, batters, or other food ingredients containing eggs, milk, broth, alone or in combination with other food ingredients, which are capable of supporting rapid bacterial growth. This includes, but is not limited to the following: Pumps, valves, pipelines and their fittings, heat exchangers, homogenizers, containers, hoppers, fillers.
- b. Group "B"—Equipment in this group is used in the processing, holding and conveying of foods or food ingredients which are intended to be incorporated in ready-to-eat frozen food. This includes, but is not limited to reservoirs, holding tanks, kettles, mixers for liquids, mixers and blenders for powders, dough mixers, flour handling equipment, fryers, cutters, dicers, slicers, cutting boards, pumps, valves, tanks, lines and fittings for liquid sugar, oils and shortening.

Group "C"—Equipment used in the manufacture of ready-to-eat frozen food for which applicable standards are not available.

4. Equipment Groups A, B and C—Materials, Design and Construction.⁷

⁶ In order to encourage the cleaning of equipment, the time factor and the ease of disassembly are important considerations. The unit or units of equipment should contain the fewest number of parts to permit easy reassembly by unskilled labor following cleaning.

⁷ Specifications and published standards for food equipment have been developed by official agencies and voluntary organizations other than those specifically mentioned in the Code. These standards may be worthy of consideration in the evaluation of certain equipment items. The development organization and the area in which standards are published are as follows:

- a. National Sanitation Foundation—Food preparation and service equipment.
- b. U. S. Department of Agriculture, Meat Inspection Division—Meat processing equipment.
- c. U. S. Department of Agriculture, Poultry Inspection Division—Poultry processing equipment.
- d. U. S. Department of the Interior, Bureau of Commercial Fisheries—Fishery products handling and processing equipment.