

## ASSOCIATION OF FOOD AND DRUG OFFICIALS

- (6) Fryers—B.I.S.S.C. "Sanitation Standard No. 16, for Doughnut Equipment," effective date October 1, 1959.
  - (7) Depositors, Fillers—B.I.S.S.C. "Sanitation Standard No. 5, for Cake Depositors, Fillers and Icing Machines," effective date March 1, 1954.
  - (8) Conveyors—B.I.S.S.C. "Sanitation Standard No. 7, for Conveyors", effective date November 1, 1954.
  - (9) Homogenizers, Emulsifiers—B.I.S.S.C. "Sanitation Standard No. 18, for Emulsifiers and Homogenizers," effective date February 1, 1961.
- c. Equipment Group C.

(1) Materials<sup>10</sup>

- (a) All surfaces within the food product zone must be smooth, free from pits, crevices, and loose scale; and must be relatively non-absorbent. Furthermore, surfaces shall be non-toxic, and unaffected by food products and cleaning compounds.<sup>11</sup>
- (b) The finish of corrosion-resistant (stainless steel, nickel alloy, etc.) surfaces must be of 125 grit, properly applied, or equivalent.
- (c) The finish of cast iron, cast and forged steel, and cast nickel alloy are not to exceed a surface roughness of American Standard #125 or equivalent.
- (d) The use of galvanized surfaces shall be minimal and where used of the smoothness of high quality commercial hot dip.
- (e) Copper and its alloys shall not be used in equipment where edible oils, liquid shortening, chocolate liquor, and other fatty food products come in contact with the metal.
- (f) Cadmium shall not be used in any manner or form on the food equipment.
- (g) Lead shall not be used within or adjacent to the food product zone with the exception of its inclusion in dairy solder in an amount not to exceed 5%.
- (h) Plastics shall be abrasion resistant, heat resistant to the degree needed for the product and for the cleaning process, shall be shatterproof, and shall not contain free phenol, formaldehyde, or a constituent which may result in the migration of any of the substances to the food or otherwise affect the characteristics of the food with which it comes in contact.
- (i) All gasketing and packing materials shall be relatively non-porous, relatively nonabsorbent, and installed in a manner that results in a true fit to prevent protruding into the product zone or creating recesses or ledges between the gasketed joints.
- (j) Coatings used in the food product zone as a lining to prevent corrosion of the base material of food equipment shall be non-toxic, unaffected by, and inert to the food in contact with it or cleaning preparations used on it. Furthermore, such coatings shall be relatively nonabsorbent, odorless and tasteless.

## (2) Design and Construction—Food Product Zone:

- (a) All parts of the product zone shall be readily accessible or be readily removable for cleaning and inspection.

<sup>10</sup> Sponge rubber, stone slab, linoleum, flannel, unglazed ceramic material and other porous materials are basically objectionable and should not be used.

<sup>11</sup> Wood and cloth if used will be indicated under specific application.