

body or one afflicted with an infectious or contagious disease shall not be used. Provided that, services of employees with finger cuts, or with bandages, finger cots, and similar type coverings may be utilized on the condition that said employee wears rubber gloves. Any employee with an upper respiratory infection shall be assigned duties outside of the areas of food preparation, processing, and packaging.

- b. Visitors to food preparation, processing and packaging areas shall comply with employee requirements and such visits by unauthorized persons shall be restricted.
- c. Practices for Employees Handling Unpackaged Food.
 - (1) Employees shall wear head covering and shall keep clothing in a clean condition consistent with the duty being performed.
 - (2) Before beginning work, after each absence from post of duty, and after contact with non-sanitized surfaces, each employee shall:
 - (a) Wash hands with liquid or powdered soap and warm water dispensed from a foot or elbow operated device;
 - (b) Rinse hands in a chlorinated spray or other approved sanitizing agent;
 - (c) Dry hands with single-service towels.
 - (3) Minimize hand contact with food products.
 - (4) The use of a common dip bowl or tank is prohibited.
 - (5) In the event that rubber gloves are used, they shall be cleaned and sanitized in accordance with hand washing specifications in 2c(2)(a) and (b) of this Section.
 - (6) Using tobacco in any form, chewing gum, or eating in rooms where food products are stored, handled, or prepared shall not be permitted.
3. Plant and Equipment—Sanitation:
 - a. Plant and equipment shall be clean when put into service.
 - b. All floors, tables, splash boards, work surfaces, equipment, and utensils, shall be cleaned and sanitized with approved agents and methods at the close of each shift. Critical areas and all food contact surfaces shall be cleaned and sanitized at least once during each shift.
 - c. Equipment such as pipes, pumps, fillers and valves shall be dismantled for cleaning and sanitizing; Provided, that approved and effective in-place cleaning and sanitizing methods will be acceptable.¹⁵
 - d. A thorough rinse with potable water shall follow any sanitizing operation that has been completed with a chemical sanitizing agent.
4. Preparation and Processing:
 - a. Fans, blowers or air cooling systems shall not move air from raw material or preparation rooms into processing rooms.
 - b. Only adequately cleaned, prepared raw materials shall be introduced into areas where frozen pre-cooked foods are cooked and subsequently handled in processing operations.
 - c. Preparatory operations feeding to the packing line shall be so timed to permit expeditious handling of consecutive packages in production and under conditions to prevent contamination, loss of quality, or spoilage.

¹⁵ Suggested criteria for accepting cleaned-in-place systems are: (a) arranged so that cleaning and bactericidal solutions can be circulated throughout the fixed system; (b) such solutions will contact all interior surfaces; (c) the system is self draining or otherwise completely evacuated; and (d) the cleaning procedures result in thorough cleaning of the equipment.