

- d. When batter, egg wash, or milk wash is an ingredient, it shall be maintained at a product temperature not to exceed 45° F. Cracked or flaked ice used to refrigerate batters shall meet bacterial standards for potable water. Batter remaining in machines and equipment at clean-up time shall be discarded.
 - e. Breeding materials that have come in contact with batter and have been removed by screening shall be discarded.
 - f. Food ingredients or mixtures that are capable of supporting rapid bacterial growth shall be maintained either at a product temperature above 160° F., or below 45° F.
 - g. Cooked food such as meat, poultry, sauces, and gravies shall be:
 - (1) Refrigerated or incorporated into the finished product within one hour following preparation;
 - (2) Refrigerated within 30 minutes following preparation at an air temperature of 50° F. or less if the product is to be held from one to eight hours after preparation;
 - (3) Refrigerated within 30 minutes following preparation such that the internal temperature of the food product will be 40° F., or lower, within two hours of refrigeration if the food product has been comminuted, sliced, or is a liquid, and if the food is to be held more than eight hours. Large solid food components such as those that must be cooled before slicing shall be refrigerated at an air temperature of 40° F. or lower.
 - h. Trays, pans, or other containers of ingredients destined for incorporation into the finished product shall be protected with a clean cover unless these ingredients are used within 30 minutes of preparation. The cover shall not be of porous material.
 - i. Permanently legible code marks shall be placed on each immediate container or package at time of packing. Such code marks, as devised by management, shall include date of packing and establishment where packed.
 - j. The packaged product shall be placed in the freezer within 30 minutes of packaging. Placement of packages in cases before freezing is prohibited.
 - k. Refuse from the food operations shall be promptly placed in containers that are prominently marked "REFUSE" and equipped with lids. The handling of refuse shall be done in such a manner as not to constitute a nuisance. All refuse shall be removed from the premises on a daily basis and in such a manner as not to contaminate food products being manufactured within the plant. Refuse containers shall be thoroughly cleaned immediately after each emptying.
5. In-Plant Freezing:
- a. During the freezing cycle products shall be cooled to 50° F. or lower within 2 hours and to 0° F. or lower within 36 hours.
 - b. Products shall be frozen by approved commercial methods.
 - c. When necessary, products shall be protected so that dehydration and discoloration will not occur during the freezing cycle.
 - d. The freezer shall be precooled to an air temperature of 0° F. before loading. However, during loading, the freezer may rise to temperatures above 0° F. for short periods of time.
 - e. If cold air is used as the freezing medium, the product shall be arranged by staggering the individual items or by employing dunnage, spacers, or other suitable methods to permit satisfactory circulation of cold air around the products. Also, the cold air shall be circulated by a positive method; natural air circulation is not satisfactory.