

shall be clean and free of objectionable odors before being loaded with frozen food.

- b. Frozen food shall be securely packaged, or wrapped, in a sanitary manner before they are accepted for transportation.

SECTION G. *Warehousing*

1. Equipment:

- a. Each warehouse shall be equipped with suitable mechanical refrigeration capacity to maintain, under extreme outside temperature and peak load conditions, an air temperature of 0° F., or lower.
- b. Each storage room and part thereof shall be maintained at an air temperature of 0° F., or lower.
- c. Each storage room shall be equipped with a thermometer, or other temperature measuring device which is easily visible.
 - (1) The sensing element of thermometers and other temperature measuring and recording devices shall be located not more than six feet or less than five feet from the floor and not in a direct blast of refrigerated air or near entrance doors. When indicating thermometers only are used they shall be read and recorded at least once every twenty-four hours during each calendar day.
 - (a) Recording thermometers equipped with charts shall have a chart perforator. Charts so used shall designate an operating range of at least 10° above and 10° below 0° F. in graduations of one degree.
 - (b) The use of electric or hand wound clocks, as well as 24-hour or 7-day charts, for recording thermometers shall be optional at the operator's discretion.
 - (2) Each chart, or record of observed temperatures, shall be dated showing the time interval covered thereby and shall be kept on file for a period of at least one calendar year.
- d. Each breakup room shall be maintained at a temperature not to exceed 20° F.

2. Handling Practices:

- a. The operator of a warehouse shall not accept custody of a lot or shipment of frozen food if internal product temperature exceeds 0° F., except as provided in Section B. 1. a. and B. 1. b. of the Code and such exception is duly recorded.
 - (1) Notwithstanding this prohibition, custody of lots with an internal product temperature in excess of 10° F. may be accepted by the operator on request of the owner of said lot, provided said foods are detained from sale and the temperature of such product is promptly returned to and maintained at 0° F., or lower, for the purpose of maintaining residual quality pending chemical, bacteriological, or organoleptic examination.
- b. Before a lot of frozen food is placed in storage, it shall be marked, or stamped, with a code for effective identification.
- c. Frozen food in storage shall be placed on pallets, racks, or skids and shall be stored no closer than 18 inches to the ceiling and otherwise stored so as to permit free circulation of refrigerated air.
- d. Frozen food shall be stored under good sanitary conditions that preclude injury and contamination from, or to, other food held within the warehouse.
- e. During the defrosting of overhead coils in storage rooms, stacks of frozen food shall be effectively protected from contamination by condensation, drip or leakage.