

plant promptly, at 10° F., or lower, in an insulated and refrigerated vehicle. Such movement to the primary warehouse for reduction of temperature to 0° F., or lower, should not exceed 8 hours. If the trip to the warehouse is 2 hours, or less, an insulated vehicle should be used.

4. Product temperature should be reduced to 0° F., or lower, upon reaching primary warehouse.

WAREHOUSE EQUIPMENT

1. Each warehouse should be of adequate capacity and should be equipped with suitable mechanical refrigeration to provide, under extreme conditions of outside temperature and under peak load conditions, for maintaining an air temperature of 0° F., or lower, for all rooms in which frozen foods are stored.

2. Each storage room should be equipped with an accurate temperature determining device or devices which should be located as to accurately reflect the average air temperature of the room. Each day the warehouse is open, temperatures of each room should be read, recorded, dated and a file of such temperatures maintained for a period of at least one calendar year.

WAREHOUSE HANDLING PRACTICES

1. The operator of a warehouse should take and record product temperature of all lots of frozen foods received, and should accept custody in accordance with good commercial practice. He should maintain records of temperatures of lots received for a period of at least one calendar year.

2. Whenever frozen foods are received with product temperatures of 15° F., or higher, the warehouseman should propose to the owner or consignee that such products be subjected to special handling procedures designed to reduce product temperature to 0° F., or lower as rapidly as possible. Special handling procedures may consist of any method available for successfully lowering temperatures such as, but not limited to, blast freezing, use of low-temperature rooms with air circulation, and/or proper use of dunnage and separators in stacking.

3. Before a lot of frozen foods is placed in storage, it should be marked, or stamped, with a code for effective identification.

4. Frozen foods should be moved promptly over dock areas to minimize exposure to high temperatures.

5. During the defrosting of overhead coils in storage rooms, stacks of frozen food should be effectively protected with tarpaulin, or other protective covering, or by removal from beneath the coils.

6. Frozen foods going into a separate breakup room for assembly of orders must be promptly moved out unless the breakup room is maintained at 0° F., or lower.

TRANSPORTATION EQUIPMENT

1. Vehicles of transportation should be equipped with—

(a) A combination of insulation and mechanical, or other refrigerating facilities, capable of maintaining a product temperature of—

<i>Years</i>	<i>Temperature</i>
1961 through 1962_____	0° F. with a tolerance to 15° F.
1963 through 1964_____	0° F. with a tolerance to 10° F.
By 1965_____	0° F. with a tolerance to 5° F.

(b) A thermometer or appropriate temperature measurement device indicating air temperature inside the vehicle. The dial or reading element of the thermometer should be mounted on the outside of the vehicle in a readily accessible position.

2. Delivery trucks used for route delivery should comply with all equipment provisions herein specified for vehicles of transportation and should be equipped with curtains or flaps in the doorway area, or with port doors.

3. Over-the-road equipment purchased after March 1, 1961, should be capable of maintaining a product temperature of 0° F. Delivery trucks used for route delivery purchased after March 1, 1961, should be capable of maintaining a product temperature of 10° F. (Prior to June 14, 1961 these temperatures were shown as 5° F. and 15° F. respectively.)