

(c) Walk-in-type storage facilities should have provision for circulation of refrigerated air and should be defrosted as frequently as necessary to maintain refrigeration efficiency, and be equipped with an accurate thermometer, the sensing element of which should be located within the upper third of the distance between the floor and ceiling. The sensing element should not be placed in a direct blast of air from cooling unit, cooling coils, and heat exchange devices, or near the entrance door.

2. Display cases:

(a) Display cases should be capable of maintaining an air temperature of 10° F., or lower, during 1961-62; 5° F., or lower, during 1963-64; and zero degrees F., or lower, by 1965, except for temporary conditions not wholly within the immediate complete control of the person or firm under whose care or supervision the frozen food is held.

(b) Frost on refrigerated coils in air passage of display cases should be removed as frequently as necessary to maintain refrigeration efficiency.

(c) Display cases should be equipped with an accurate thermometer, the sensing element of which is located in an appropriate place within the path of refrigerated air being returned to the coils.

(d) The recommendations herein are conditioned upon all retailers being able to purchase from at least five large manufacturers display cases which satisfy recommended standards and meet retailers' requirements, and is not intended to suggest the replacement of display cases which are less than 5 years old, provided that such cases are capable of maintaining an air temperature of 15° F., or lower.

(e) Product loadline should be the highest point of discharge and return of refrigerated air and said loadline should be designated by a distinctive line at the inside thermal ends of each display case.

(f) Subject to the same conditions as in paragraph 2-d, each display case should be equipped with separators to provide false walls located a minimum of one-half inch from the terminal ends to provide for free circulation of refrigerated air between said terminal ends and displayed product.

RETAILER HANDLING PRACTICES

1. Frozen foods should not be accepted by a retail outlet when the product temperature exceeds 10° F. during 1961-62; 5° F. during 1963-64, and 0° F. by 1965, provided that any recommended or permitted tolerance in the product temperature of frozen food delivered to retail stores over and above the temperatures herein stated should automatically apply as an adjustment to all product temperature readings made at a retail outlet.

2. All frozen foods received at a retail outlet should promptly be placed in frozen food storage or in display cases.

3. Each retail outlet should be equipped with frozen food storage facilities of sufficient cubic displacement to accommodate the storage of those frozen foods (except those to be sold in thawed or semi-thawed condition) that are not placed directly in display cases at time of delivery.

4. Retailers should not place frozen foods above the designated product load line.

5. Retail outlets should employ the first-in first-out basis of inventory control.

"Product temperature" is that steady temperature determined—

1. By opening the top of the case; removing two corner packages; punching a hole through the case wall proceeding from the inside at a point coincident with the center of the first stack of packages and the first and second layer packages; inserting the sensing element of an accurate dial thermometer, or other appropriate means of temperature measurement, about 3 inches from the outside so that it will fit snugly between packages; replacing the two corner packages; closing the case; and placing a couple of cases on top to assure good contact of the sensing portion of the thermometer stem; or

2. By using a sharp blade, or razor knife, partially cutting out a small section of the case wall in the approximate area of the center of the first stack of packages and the first and second layer of packages, slitting the cut section to allow for inserting the sensing element about 3 inches and proceeding as in the preceding paragraph.

3. Only when an accurate determination of product temperature fails without sacrifice of packaged frozen foods should representative packages, or