

**CHAPTER 1550**  
**DEPARTMENT OF AGRICULTURE**  
**FOOD; GENERAL RULES**

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 INTO MULTI USE BOTTLES**  
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**SELF SERVICE BEVERAGE DISPENSING INTO MULTI USE  
 BOTTLES**

**1550.3100 APPLICABILITY.**

For the purposes of inspection or licensing by the commissioner of agriculture, parts 1550.3100 to 1550.3170 apply to the mixing, self service dispensing, labeling, and sale of new multi use beverage bottles and the cleaning of used beverage bottles.

**Statutory Authority:** *MS s 34.09*

**History:** *11 SR 1989*

**1550.3110 BUILDINGS AND PREMISES.**

Self service beverage dispensing equipment must be located within an establishment licensed and inspected for the sale of food for human consumption.

**Statutory Authority:** *MS s 34.09*

**History:** *11 SR 1989*

**1550.3120 BOTTLES AND BOTTLE CLOSURES.**

**Subpart 1. New bottles.** New bottles must be dispensed in a sanitary manner with the closures attached and in a manner that will prohibit replacement of returned bottles into the bottle dispenser, or provided with tamper evident seals.

**Subp. 2. Multi use bottle standards.** Multi use bottles must be made of food grade material, be brand and product use specific, and approved as refillable for beverages.

**Subp. 3. Potentially hazardous foods.** Multi use bottles must not be used in dispensing potentially hazardous foods.

**Subp. 4. Refilling.** Multi use bottles being refilled must have the name, address, and zip code of the responsible firm owning the beverage equipment. The filling of bottles other than those specifically provided by that firm is prohibited.

**Subp. 5. Labeling.** Bottles must be labeled to include:

- A. net contents;
- B. name, address, and zip code of the responsible firm;
- C. cleaning instructions for bottle and closure on refillable containers;

and

- D. warning statement against misuse of the container.

**Subp. 6. Separate adhesive label.** The responsible firm must provide for the convenience of the consumer a separate adhesive label for each beverage dispensed that provides the following information:

- A. product identity; and
- B. list of ingredients in descending order of predominance.

**Subp. 7. Bottle closure.** A bottle closure must be made of food grade material and attached to the bottle before sale to a customer.

**Statutory Authority:** *MS s 34 09*

**History:** *11 SR 1989*

### 1550.3130 BEVERAGE DISPENSING EQUIPMENT.

Subpart 1. **General requirements.** All equipment, containers, and utensils used in the handling, storage, mixing, and transfer of syrup and beverage must be smooth, impervious, corrosion resistant, nontoxic, and in good repair.

Subp. 2. **Cleaning and sanitizing.** Dispensing units must be constructed, installed, and located so as to permit adequate cleaning and sanitizing. Equipment and utensils must be maintained in a clean and sanitary condition.

Subp. 3. **Instructions.** Complete instructions for the beverage dispensing operation must be in full view of the customer.

Subp. 4. **Filling of bottles.** A food grade single service disposable paper or plastic funnel or similar sanitary device must be supplied from a sanitary dispenser and used for filling of bottles.

Subp. 5. **Contamination free transfer.** The system must include a contamination free transfer process which cannot be bypassed by the consumer while dispensing beverages. Beverages may be filled by an establishment employee or by the customer.

Subp. 6. **Labeling.** Each individual dispensing unit at the dispensing head must be conspicuously labeled to at least include the product identity, artificial flavor, yellow #5 artificial color, and name and function of preservative when present. Fruitades or drinks must have a complete list of ingredients.

Subp. 7. **Measurement of net contents.** Net contents may be measured in the filled bottle by any of the following methods:

A. an accurate metering device located at each dispenser;

B. a bottle calibrated with a fill line;

C. a height fill gauge provided to the customer at the dispensing unit;

or

D. any other method or device which will demonstrate an accurate net contents.

**Statutory Authority:** *MS s 34.09*

**History:** *11 SR 1989*

### 1550.3140 SIGN.

A sign must be posted conspicuously within the immediate dispenser area directing consumers for health reasons to use a single service funnel or other sanitary device which has been provided when serving themselves, not to contact the beverages directly, and not to consume beverages on the premises. Establishments dispensing for consumer product promotion by store personnel is not prohibited.

**Statutory Authority:** *MS s 34 09*

**History:** *11 SR 1989*

### 1550.3150 BOTTLE WASHING.

Subpart 1. **New bottles.** New beverage bottles, if suitably protected at the container manufacturing facility and during transportation and storage, need not be washed or rinsed before use.

Subp. 2. **Multi use bottles.** Multi use bottles returned for refilling must be washed and sanitized before refilling by means of at least a semiautomatic bottle washer located as part of the beverage dispensing equipment.

"Washed" means free from physical, chemical, and microbial substance discernible by ordinary sight, touch, or smell and free from insects, vermin, and debris. "Sanitize" means the effective bactericidal treatment of the cleaned

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interior surface of the bottle by a process which is effective in destroying microorganisms, including pathogens.

Subp. 3. **Bottle washer.** A bottle washer must contain instructions for its use.

**Statutory Authority:** *MS s 34.09*

**History:** *11 SR 1989*

### **1550.3160 EQUIPMENT SINK.**

A three compartment, adequate sized equipment sink for the washing of dispensing equipment must be provided with properly plumbed hot and cold running water. Equipment sinks must be National Sanitation Foundation (NSF) approved or the equivalent.

**Statutory Authority:** *MS s 34.09*

**History:** *11 SR 1989*

### **1550.3170 CUSTOMER HANDWASHING SINK.**

A facility for handwashing must be provided in the establishment with properly plumbed hot and cold running water, soap, and single service towels or a suitable air drying device.

**Statutory Authority:** *MS s 34.09*

**History:** *11 SR 1989*