

4626.0490 WOOD; USE LIMITATION. 4-101.17

A. Except as specified in items B to D, wood and wood wicker must not be used as a food-contact surface.

B. Hard maple or an equivalently hard, close-grained wood may be used for:

(1) cutting boards, cutting blocks, bakers' tables, and utensils such as rolling pins, doughnut dowels, salad bowls, and chopsticks; and

(2) wooden paddles used in confectionery operations for pressure scraping kettles when manually preparing confections at a temperature of 230 degrees F (110 degrees C) or above.

C. Whole, uncut, raw fruits and vegetables and nuts in the shell may be kept in the wood shipping containers in which they were received, until the fruits, vegetables, or nuts are used.

D. If the nature of the food requires removal of rinds, peels, husks, or shells before consumption, the whole, uncut, raw food may be kept in:

(1) untreated wood containers; or

(2) treated wood containers if the containers are treated with a preservative that meets the requirements in Code of Federal Regulations, title 21, section 178.3800.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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