

4630.2700 FOOD PROCUREMENT AND STORAGE.

Subpart 1. **Food.** All food shall be of good quality. No hermetically sealed, nonacid, and low-acid food which has been processed in a place other than a commercial food-processing establishment shall be used. Meat shall be obtained from officially approved sources. Perishable food, including milk, shall be stored in clean refrigerators of adequate capacity at a temperature of 45 degrees Fahrenheit or below. Each refrigerator shall be equipped with an accurate thermometer. Nonperishable food shall be stored off the floor in clean, well ventilated rooms which are reasonably insect- and rodent-proof. Storage areas shall be illuminated at not less than five footcandles of light measured at 30 inches from the floor.

Subp. 2. **Milk.** All milk shall be pasteurized. Milk for drinking shall be received in two-quart, quart, pint, or half-pint containers and shall be served from the original container, but where a milk dispenser of a design acceptable to the commissioner of health is used, cups and glasses may be filled directly from the dispenser. Pitchers or other nondrinking vessels shall not be filled from a dispenser and used for serving milk.

When concentrated or powdered milk is used, it shall be mixed and handled in a sanitary manner. It shall be prepared immediately prior to the time it is to be consumed and only in the quantity needed for that one period of serving.

Subp. 3. **Storage of poisonous substances.** Insecticides, germicides, other poisonous substances, and cleaning materials shall not be stored in the same room with foods.

Statutory Authority: *MS s 144.71 to 144.76*

History: *L 1977 c 305 s 39*

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