

MARICOPA COUNTY HEALTH CODE

CHAPTER VIII

FOOD, FOOD PRODUCTS,

FOOD HANDLING ESTABLISHMENTS

SECTION 6

FOOD RELATED FACILITIES

In addition to complying with the regulations in Section 1 and 2 of this Chapter, Beverage Plants, Damaged and Salvaged Food Establishments, Bakeries, Ice Manufacturing Plants, Refrigerated Warehouses and Food Catering Establishments shall comply with the following Regulations.

REGULATION 1. Beverage Plants

- a. Bottling, canning and packaging shall be performed using approved mechanical apparatus.
- b. The product surface contact surface of containers shall be inert to the contents.
- c. Chipped, cracked, or otherwise defective containers shall not be used.
- d. Crowning and closing shall be done by approved machinery. Hand crowning or closing is prohibited.

REGULATION 2. Salvage and Sale of Damaged Food

- a. Damaged food shall be stored apart from other food and food products in a section or area of the premises clearly designated by sign as the "Damaged Foods Section."
- b. Damaged food shall be labeled either on the food itself or on its container or package, to indicate the nature of the damage, such as "fire damaged", "radiation damaged", etc.
- c. No person shall sell, offer for sale or give away damaged food that is unclean, unwholesome, contaminated, unfit or otherwise dangerous or deleterious to human health.
- d. Any person in charge of a food establishment wherein food has been subjected to any of the deleterious influences described Chapter VIII, Section 1, definition of damaged food, shall notify the Department thereof before marketing such food.

REGULATION 3. Bakeries

- a. Refrigeration – All readily perishable bakery products, such as custard or cream filled pastries or pies, commonly known as cream pies shall be cooled to a temperature specified in Chapter VIII, Section 2, §3-501.16 within one (1) hour of completion and shall be kept at or below that temperature. Perishable

ingredients shall be kept at a temperature specified in Chapter VIII, Section 2, §3-501.16 or less at all times.

- b. Wrapping and Transportation – No bakery product shall be transported or delivered unless it is wrapped or packaged to prevent contamination. Packaging shall be done at the place of manufacture. An exception may be allowed where bakery products are transported from the place of manufacture to a retail branch store where the unwrapped products shall be displayed only in enclosed display cases. The unwrapped products may be packed for transportation in dust proof bulk containers. Bulk containers shall be of easily cleanable construction, and shall be kept clean at all times. The unwrapped contents thereof shall not be handled by drivers or any other person.
- c. Vehicles – All vehicles used in transporting bakery products shall be of a closed type, dust and fly proof. All shelves used in such vehicles shall be readily removable and easily cleanable.

REGULATION 4. Ice Manufacturing Plants

- a. Ice and all water used in ice manufacturing, including that used in preparing brine solutions, shall be of a safe, sanitary quality and from an approved public or private water supply system.
- b. Only potable water shall be used in sprays and in filling dipping wells, for the removal of ice cakes from the ice cans or tanks.
- c. A nonpotable water supply approved by the Department may be permitted within the establishment for purposes of fire protection and the cooling of refrigeration equipment.
- d. Ice shall not come in direct contact with water in dipping wells.
- e. If water is treated with chemicals or additives at the ice plant, the treatment and facilities shall be as approved by the Department.
- f. Air used for water agitation shall be filtered or otherwise treated to render it free of dust, dirt, insects and extraneous material. Air intakes shall be so located and maintained as to accomplish this. Filters shall be located upstream from the compressor and shall be easily removable for cleaning or replacement.
- g. The blower or compressor for supplying air for water agitation shall be designed so it will deliver oil-free air.
- h. Ice shall not be stored or kept in canvas containers unless provided with a sanitary single-service liner, which protects the ice from contamination.
- i. Freezing tank covers shall be so designed and of such material as to protect the ice containers from splash, drip and other contamination. Such covers shall be equipped with lifting rings or similar devices.
- j. No person shall enter the tank room or any room or area where ice contacts a walking surface, unless they wear clean suitable boots or shoe covering. Such boots or shoe covering shall be removed when the person leaves such room or area; provided, that if boots or shoe coverings are not removed, they shall be thoroughly washed in an approved sanitizing solution before re-entering such rooms or areas.

- k. Ice for human consumption shall be transported in clean, enclosed vehicles. Vehicles hauling unpackaged ice shall be thoroughly washed immediately prior to loading with ice.
- l. That part of core suction or filling equipment that penetrates the ice block shall be properly protected against contamination when not in use. Where a protective collar is used, it shall be large enough and so positioned as to prevent the tip of the suction or filling tube from touching the deck when it is laid down.
- m. Contaminated ice shall not be sold, offered for sale, or given away for human consumption.
- n. Ice used for human consumption shall not be cracked, chipped, crushed, packaged, or pulverized on delivery trucks, loading platforms, or on the ground. This operation shall be performed in an enclosed protected area.
- o. All cubed or crushed ice shall be transported and delivered in clean, closed, single-service bags, cartons or containers which shall be stored in a clean dry place until use, and shall be handled in a sanitary manner. Single-service containers shall be used once only.
- p. No toilet room or toilet vestibule shall open directly into ice making or ice storage areas.
- q. Containers used to package ice for retail sale shall be labeled in accordance with 21CFR101.
- r. Ice making machines and associated equipment shall be located so that the ice will not be exposed to any source of contamination while being produced, handled, packaged or stored.
- s. Ice that is available for self-service by the public shall be dispensed in single-service packages or through a device which will not permit exposure or access to ice held in storage.
- t. Ice making, handling and storage equipment shall be kept clean.
- u. All persons engaged in the handling or packaging of ice shall wear clean clothing and wash their hands immediately prior to such packaging.

REGULATION 5. Refrigerated Warehouses

- a. No food shall be placed, received, or kept in a refrigerated warehouse unless such food is in a pure and wholesome condition. Food or food products marked "withheld", "embargoed", or "condemned" shall be kept in a place and under conditions which have been approved by the Department.
- b. The operator of a refrigerated warehouse shall, upon request from the Department, when it has reasonable suspicion regarding the wholesomeness of food, submit reports setting forth the quantity and condition of any food or food product stored therein.
- c. Period of Storage -- No person shall keep or permit to remain in any refrigerated warehouse any food beyond the time when it is sound, wholesome and fit to remain in storage. Food found to be fit for human consumption but unfit for further storage shall at once be removed from warehouse storage. No food shall be kept or permitted to remain in any refrigerated warehouse for a longer aggregate period than twenty-four (24) calendar months except by permission of the Department. Upon written application for an extension of

time, the Department may approve such request if it determines that the food is sound, wholesome and fit for further storage. If any food is held longer than twenty-four (24) months without an approved extension and neither the operator nor the Department can locate the owner of said food, after a ten (10) day notice made by Registered Mail to the last known address of such owners by the operator of the facility, the Department may, at its discretion, order the disposition of the food.

- d. Restorage Prohibited -- No food that has once been released from storage in a refrigerated warehouse and placed on the market for sale to consumers or delivered for use by the ultimate consumer, shall again be placed or stored in a refrigerated warehouse for resale for human consumption.
- e. Marks, Tags, Identification of Food -- The operator of each refrigerated warehouse shall assign to each lot of food and drink, when received for storage, a distinguishing lot number for identification purposes and shall keep an accurate record of such lot number and shall also make and keep a record of the date of the receipt and the date of removal of each lot of food and drink. No food shall be held unless plainly marked and tagged, either upon the container or upon the article itself, with the identification lot number assigned and recorded in accordance with this regulation, except that where food products are bulk-piled, palletized or piled in unit loads it will be satisfactory to have the outside of the bins in which the bulk is piled or the outside of containers marked as required.
- f. Transfer -- Food may be transferred from one refrigerated warehouse to another if all prior stamping, tags and marking remain thereon and such transfer is not made for the purpose of evading the provisions of this Code.
- g. Alteration Prohibited -- No person shall alter, obliterate, mutilate, destroy, remove or eradicate any stamp, tag or mark placed upon any food package, container or food to indicate that the food was received for refrigerated storage from within or from out of the County in order to evade any of the provisions of this Code.

REGULATION 6. Frozen Desserts

- a. Finished products - after pasteurization, frozen desserts or frozen dessert mix shall not contain in excess of 20 coliform per gram and/or in excess of 50,000 plate count of bacteria per gram at any time.
- b. Method of determination -- bacteria and other counts referred to herein shall be based on recognized standard methods of analysis as prescribed in the latest edition of standard methods for the Examination of Dairy Products of the American Public Health Association, Inc.
- c. The Department shall suspend the conversion of pasteurized mix into frozen dessert whenever the bacteria counts and/or coliform determinations exceed the quality standards for frozen desserts in three out of the last five samples taken on separate days.

REGULATION 7. Food Caterers

- a. All catering activities must occur out of an approved and permitted food establishment/commissary.
- b. Only limited cooking and reheating of prepared foods will be allowed at the event site. All food preparation (breading, chopping, mixing, etc.) must be accomplished at the permitted commissary.
- c. Food products that have been heated in any way are to be discarded at the end of the day/event. Exceptions to this rule may be allowed when proper on-site facilities are available and with prior approval from the Department.
- d. All food products requiring temperature control shall be transported and stored in equipment whose intended use is for such activities.
- e. All vehicles carrying food and food products shall be constructed, equipped and maintained as to protect the purity and wholesomeness of the transported products. Personal vehicles (passenger cars and station wagons, etc.) are prohibited for use with a food catering operation.
- f. Accessible handwashing facilities shall be located and maintained open at all times. Where suitable facilities are not immediately accessible, a temporary handwashing station will be required. This facility shall consist of, at least, tempered running water, soap and individual paper towels.
- g. Where off-site food service is to occur outdoors, acceptable booth enclosure for all food activities is required.
- h. All sewage, including liquid waste, shall be disposed of according to A.C.R.R., Title 9, Chapter 8, Article 3.
- i. All foods offered for customer self-service (i.e. on a buffet or similar means) or displayed in a manner as to easily contaminate shall be protected from such contamination by the use of packaging, food guards, display cases or other effective means. In addition, foods that have been offered in this manner shall not be used for human consumption upon the completion of the day/event.
- j. Linens that do not come in direct contact with food shall be laundered between operations if they become wet, sticky or visibly soiled.