

State of California

SANITATION IN FOOD PLANTS

California Code of Regulations, Title 17

§12245. General Plant Sanitation; Floors, Walls, Ceilings, Etc.

The floors, walls, ceilings, partitions, posts, doors and other parts of all preparation and processing areas shall be of such materials, construction and finish that they may be readily and thoroughly cleaned. The floors in all areas where water is used in the operation are to be so constructed and of such material as to be watertight and they shall be maintained in such condition as to stay watertight. All areas used for edible products shall be separate and distinct from those used for inedible products, such as fish meal reduction plants.

§12250. Areas, Equipment, and Operations to Be Sanitary.

- (a) Areas, equipment and utensils used for preparing, storing or otherwise handling any food product and all other parts of the establishment shall be kept clean and in a sanitary condition. Areas in which any food product is prepared, processed, stored or handled, including walls, ceilings, and overhead structures of such areas, shall be kept as reasonably free from moisture as is practicable. In such areas there shall be no dripping from any source, including ceilings and overhead structures, that may contaminate the product.
- (b) Equipment and utensils used for preparing, processing or otherwise handling any food product shall be of such materials and construction that they can be readily and thoroughly cleaned. Pipelines used to convey fluid or semi-fluid products shall be so constructed that they can be readily and thoroughly cleaned.
- (c) Operations and procedures involving the preparation, storing or handling of any food product shall be strictly in accord with good sanitary practice.

§12255. Use of Poisonous Insecticides and Rodenticides.

- (a) Every practical precaution shall be taken to keep establishments free from flies, rats, mice and other vermin. If necessary, rodent-proof rooms shall be provided for materials which might become contaminated by these pests.
- (b) The use of insecticides, or rodenticides, toxic to humans, in areas where any food products, not adequately protected, is being stored or handled is prohibited.
- (c) Poisonous insecticides and rodenticides may be used under buildings, wharves, outbuildings, or similar places, or where adequately protected packaged products are stored; only, if adequate precautions are taken to eliminate the possibility of said poisons being accidentally spilled, or carried, by any means, to areas where these poisons are prohibited. These poisons are to be adequately protected from possible contact by children, or domestic animals, and are to be plainly and distinctly labeled for identification by adults.

§12260. Empty Container Storage.

Empty cans, jars, lids, covers, barrels, drums, etc., must be clean when filled with food products.

§12275. Personal Hygiene.

- (a) The employees of the establishment who handle any food product shall keep their hands clean; and, after visiting the toilet room or urinals, shall wash their hands before handling any food product or implement used in the preparation of the product.
- (b) Outer clothing and gloves worn by persons who handle any food product shall be clean and of material that can be readily cleaned.
- (c) Such practices as spitting on the floor and using empty cans, jars, or other containers as drinking cups, or for purposes other than those originally intended, are forbidden.
- (d) Care shall be taken to prevent the contamination of food products with perspiration, hair, cosmetics, medicaments and the like. Adequate head coverings must be worn by all men and women while engaged in the preparation or handling of any food product.
- (e) Smoking by any person shall not be permitted while preparing or handling any food product or while handling empty cans, jars, lids, barrels, drums or other receptacles used for food products.
- (f) The use of fingernail polish by any person preparing, processing, or handling any food product without gloves whereby the product might become contaminated, is prohibited.
- (g) No clothing, shoes, boots, aprons, etc. shall be kept or stored in any area where any food product is prepared, processed, or handled; except, in or on facilities specifically provided for this purpose.

§12280. Sanitary Facilities.

Adequate sanitary facilities and accommodations shall be furnished by every food packing establishment. Of these the following are specifically required:

- (a) Dressing rooms, and toilet and urinal rooms shall be sufficient in number and conveniently located. These rooms shall be well lighted, sufficiently ventilated to insure sanitary conditions, vented to the outside, and meet all requirements as to sanitary construction and equipment. All doors entering such rooms shall be self-closing. All windows shall be screened. Such rooms shall be separate from areas in which food products are prepared, stored, or handled. The walls, ceiling, partitions, and other parts of all dressing rooms, toilet rooms, lavatory rooms and urinal rooms shall be of light color and of such construction as to be easily and adequately cleaned. Where five or more persons of both sexes are employed, separate facilities shall be provided for each sex.
- (b) Sanitary washing facilities, including running hot and cold water, soap and individual towels, shall be provided, and shall be placed in or near toilet and urinal rooms and also at other places in the establishment as may be essential to insure cleanliness of all persons handling any food product.
- (c) Adequate lockers or cloak rooms for all employees shall be provided and shall be kept clean and well ventilated.
- (d) Toilet soil lines shall be kept separate from industrial waste lines to a point outside the buildings. Drainage from toilet bowls and urinals shall not be discharged into grease salvage basins, or into open disposal systems.