

FROZEN FOODS IN RETAIL STORES

Table of Contents

SECTION A. <u>Definitions</u>	1
SECTION B. <u>Equipment and Handling</u>	1
SECTION C. <u>Certification</u>	2

SECTION A. Definitions

The following definitions shall apply in the interpretation of these Regulations:

1. Retail Outlet shall mean any building, room, or parts thereof, where the sale of frozen food to the public is conducted.
2. Operator shall mean any person, firm, or corporation, operating or maintaining a retail outlet.
3. Frozen Food shall mean any article used for food or drink for man, or other animals: (a) which is processed; (b) which is packaged and preserved by freezing in accordance with good commercial practices; and (c) which is intended for sale in the frozen state.
4. Display Case shall mean any case, cabinet, or other facility, used for displaying frozen food for sale.
5. Internal Product Temperature shall mean the equilibrated product temperature of frozen food.
6. Sale shall mean any and every transaction including the dispensing, giving, delivering, serving, exposing, storing, or any other processing of frozen food wherein frozen food is subject to transfer to another person.
7. Product Load Line shall be designated by a distinctive line at inside terminal ends of each display case, and such lines shall be at the lowest point of discharge and return of refrigerated air.

SECTION B. Equipment and Handling

1. Retail stores shall be equipped with suitable display cases and bulk storage using adequate refrigeration equipment to provide, under extreme conditions of outside temperature and peak load conditions, for maintaining an air supply temperature of 0° F. or lower. Adequate temperature indicating devices, properly located, must be used.
2. All frozen foods received at a retail outlet shall be promptly placed in frozen food storage or display cases.
3. Frozen foods displayed in retail cabinets shall not exceed the designated product load line.
4. Retail outlets shall employ the first in, first out basis of inventory control.
5. Frozen food products in cabinets or display cases, and back room or bulk storage refrigerated areas, must be maintained at an air supply temperature of 0° F. or lower, except during defrosting cycles of equipment or during any temporary condition that might arise.
6. There shall be a tolerance of 15° F. internal product temperature allowed during handling at retail stores, that is, receiving, pricing and stocking; defrosting cycles of equipment; or during any temporary condition that might arise.

~~7. When storage facilities of the walk-in freezer type are used:~~

~~(a) Frozen food in storage shall be on pallets, racks or skids, and shall be stored no closer than 18 inches to the ceiling and otherwise stored so as to permit free circulation of refrigerated air.~~

~~8. Frozen food shall not be accepted by a retail outlet when the internal product temperature exceeds 25°F. Rejected frozen food shall be returned to the warehouse and be processed according to Section B3 of the Arkansas Rules and Regulations Pertaining to Frozen Food Warehouses.~~

~~9. All frozen food in a retail outlet shall be stored and/or displayed under good sanitary conditions.~~

~~SECTION C. Certification~~

~~This will certify that the foregoing Rules and Regulations Pertaining to Frozen Foods in Retail Stores were adopted by the State Board of Health of Arkansas at a regular executive session of said Board held in Hot Springs, Arkansas, on the 23rd day of April, 1968.~~

~~(signed)~~

~~J. T. Herron~~

~~Secretary of the State Board of Health~~

~~State Health Officer~~

~~Dated at Little Rock, Arkansas, this 14th day of May, 1968.~~