

Chapter 7. Food Storage Warehouse and Food Salvaging Operations

§701. Definitions

[formerly paragraph 6:110]

A. Unless otherwise specifically provided herein, the following words and terms used in this Part of the sanitary code, and all other Parts which are adopted or may be adopted, are defined for the purposes thereof as follows.

Food Storage Warehouse—as used in these regulations shall mean any establishment that stores, delivers, receives or ships a food product for further distribution.

Salvager—as used in these regulations shall mean any person or firm that stores, receives, ships or delivers food products for the purpose of salvaging them by means of sorting, repacking or any other means after said products have been misbranded and/or adulterated or damaged as described in the Louisiana Food, Drug and Cosmetic Law (R.S. 40:601 et seq.).

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4(A)(1)(a). Also see R.S. 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1240 (June 2002).

§703. Permits

[formerly paragraph 6:111]

A. Food storage warehouses and food salvaging operations shall obtain permits from the state health officer, in accordance with the provisions of §103 of Chapter 1 of this Part.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4(A)(1)(a). Also see R.S. 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1240 (June 2002).

§705. Building Construction

[formerly paragraph 6:112]

A. The storage and/or salvaging of any food intended for sale or distribution to the general public is prohibited in private residences or in buildings having direct opening to private residences. All establishment buildings shall be well lighted and ventilated.

B. [formerly paragraph 6:113] Floors, walls and ceilings shall be constructed in accordance with §313 of Chapter 3 of this Part so as to be easily cleanable.

C. [formerly paragraph 6:114] All insecticides or pesticides used in any room where foods packaged, repackaged, stored or salvaged shall be approved by the state health officer. All insecticides and pesticides shall be used and applied according to label directions specified as required by the United States Environmental Protection Agency or its successor.

D. [formerly paragraph 6:115] Every warehouse and salvaging operation shall be provided with toilet and hand washing facilities for employees as required by LAC

51:XIV.411, titled "Minimum Plumbing Fixtures". Hand washing facilities shall be located convenient to all toilet facilities. Facilities shall be equipped with hot and cold water under pressure, delivered through a mixer faucet. Soap and sanitary towels or air dryer shall be provided at each lavatory. These facilities shall be kept clean. Toilet room doors shall be self-closing.

E. [formerly paragraph 6:116] Buildings shall be constructed and maintained to prevent access to rodents, insects (e.g., roaches), birds and other vermin.

AUTHORITY NOTE: Promulgated in accordance with provisions of R.S. 40:4(A)(1)(a). Also see 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1240 (June 2002), amended LR 38:2792 (November 2012).

§707. Premises

[formerly paragraph 6:117]

A. All grounds on which warehouses and other buildings or structures used in connection with any food storage and/or salvaging are located shall be graded to provide natural drainage, thus preventing accumulation of stagnant water and other material.

B. [formerly paragraph 6:118] No litter, waste or refuse shall be allowed to accumulate in or around the buildings or yards. Waste shall be removed daily or disposed of promptly and in a manner approved by the state health officer. Ground areas designated for waste storage shall be paved, sloped for drainage and be provided with washdown facilities.

C. [formerly paragraph 6:119] Weeds and grass shall be kept cut to eliminate rodent and vermin harborage. Mud and dust shall be controlled on the premises.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4(A)(1)(a). Also see R.S. 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1240 (June 2002).

§709. Water Supply

[formerly paragraph 6:120]

A. The potable water supply shall meet requirements of Chapter 6, entitled "Water Supply and Distribution," of the LSPC. Such water supply shall not be cross-connected to any other supply.

B. [formerly paragraph 6:121] Drinking fountains shall be provided as required by LAC 51:XIV.411, entitled "Minimum Plumbing Fixtures." Drinking fountains shall meet specifications as described in Part XVII, §107.B of this Code and meet with the approval of the state health officer.

AUTHORITY NOTE: Promulgated in accordance with provisions of R.S. 40:4(A)(1)(a). Also see 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1240 (June 2002), amended LR 38:2792 (November 2012).

§711. Employee Health
[formerly paragraph 6:122]

A. The requirements of Part I, §117, Part II, §§501-503.C and Part VI, §§305-309 shall be met.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4(A)(1)(a). Also see R.S. 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1241 (June 2002).

§713. Operational Requirements
[formerly paragraph 6:123]

A. [formerly paragraph 6:124] It shall be the responsibility of management to develop and maintain in employees an interest of "good housekeeping" and encourage personal cleanliness.

B. [formerly paragraph 6:125] All incoming foods shall be examined for defilement, infestation or damage. A morgue area shall be provided for the placement of damaged commodities. Defiled or infested commodities shall be disposed of immediately.

C. [formerly paragraph 6:126] Foods shall be stored at least 18" from walls or other obstructions to permit inspection and cleaning. Foods shall also be stored at least 6 inches above the floor level. Pallets and shelving shall be kept clean.

D. [formerly paragraph 6:127] Stock shall be rotated on a "first in, first out" basis.

E. [formerly paragraph 6:128] Hazardous chemicals shall not be used or stored near foods.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4(A)(1)(a). Also see R.S. 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1241 (June 2002).

§715. Salvaged Food Package Labeling Requirements
[formerly paragraph 6:129]

A. The label of any food that has been salvaged as defined in §701 of this Part of this Code, shall comply with the requirements of R.S. 40:608 and the following provisions.

1. [formerly paragraph 6:129-1] The term *salvaged* shall appear on the principal display panel in the case of any food packaged in a firm container (box, carton or can) and either on the principal display panel or upon a firmly attached tag in the case of any food packaged in a soft container (bag or sack). The "principal display panel" is that panel of a product label bearing the product name and quantity of contents statement. The labeling requirements shall only apply to the individual immediate container in which the food is packaged for retail or institutional sale and shall only apply to the food containers actually requiring salvage activities. The term *salvaged* shall be conspicuous and of easily legible bold face print or type in distinct contrast to other matter on the label.

2. [formerly paragraph 6:129-2] In the event the salvager is other than an agent for the original manufacturer, packer, or distributor, the name and business address of the salvager shall appear in the manner and location prescribed in §715.A.1 of this Part and shall include the city, state and zip code.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4(A)(1)(a). Also see R.S. 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1241 (June 2002).

§717. Salvaged Food Bulk Placard Requirements
[formerly paragraph 6:130]

A. If in bulk display form for wholesale or retail sale (rather than package form), any food that has been salvaged, shall be conspicuously and prominently displayed immediately adjacent to such bulk display. Such placard shall be in easily legible bold face print or type of such color contrast that it may be easily read and shall contain the statements required by §715 of this Part of this Code.

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4(A)(1)(a). Also see R.S. 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1241 (June 2002).

§719. Salvaged Food Labeling Responsibility
[formerly paragraph 6:131]

A. The responsibility for the salvage labeling required by §§715-717 of this Part shall be that of:

1. [formerly paragraph 6:131-1] the person selling or offering to sell such food at wholesale or retail (if in bulk display form);

2. [formerly paragraph 6:131-2] the person selling or offering to sell at retail or for institutional use (if salvaged within the state of Louisiana); or

3. [formerly paragraph 6:131-3] the first person selling or offering to sell such food at wholesale or retail within the state of Louisiana (if salvaged outside of the state of Louisiana).

AUTHORITY NOTE: Promulgated in accordance with the provisions of R.S. 40:4(A)(1)(a). Also see R.S. 40:601 et seq.

HISTORICAL NOTE: Promulgated by the Department of Health and Hospitals, Office of Public Health, LR 28:1241 (June 2002).

Chapter 9. Processing and Bottling of Bottled Drinking Water

§901. Definitions
[formerly paragraph 6:132]

A. Unless otherwise specifically provided herein, the following words and terms used in this Part of the sanitary code, and all other Parts which are adopted or may be adopted, are defined for the purposes thereof as follows.

Approved Source—when used in reference to a plant's product water or operations water means that the source of