

901:11-2-21

Facilities.

(A) The water supply for the plant shall be properly located, protected, and operated and shall be easily accessible, ample, and of safe, sanitary quality for the cleaning of utensils and equipment:

(1) There shall be an ample supply of safe ~~and~~ hot and cold water. Adequate facilities shall be provided for proper distribution of water throughout the plant and the water shall be protected against contamination. Water from other facilities, when officially approved, may be used for boiler feed water and condenser water provided that such waterlines are completely separated from the waterlines carrying the sanitary water supply, and the equipment is constructed and controlled as to preclude contamination of product contact surfaces. There shall be no cross connection between the safe water supply and any unsafe or questionable water supply, or any other source of pollution through which contamination of the safe water supply is possible. The director shall make bacteriological examinations of the sanitary water supply and the recirculated water supply at least twice a year, or as often as necessary to determine purity and suitability for use in manufacturing dairy products. The processor shall keep on file a copy of all water test results for a period of one year; ~~and, There shall be an ample supply of safe and hot and cold water. Adequate facilities shall be provided for proper distribution of water throughout the plant and the water shall be protected against contamination. Water from other facilities, when officially approved, may be used for boiler feed water and condenser water provided that such waterlines are completely separated from the waterlines carrying the sanitary water supply, and the equipment is constructed and controlled as to preclude contamination of product contact surfaces. There shall be no cross connection between the safe water supply and any unsafe or questionable water supply, or any other source of pollution through which contamination of the safe water supply is possible. The director shall make bacteriological examinations of the sanitary water supply and the recirculated water supply at least twice a year, or as often as necessary to determine purity and suitability for use in manufacturing dairy products. The processor shall keep on file a copy of all water test results for a period of one year.~~

(2) The location, construction and operation of the water supply ~~any well~~ shall come from a source which is approved by the state regulatory authority; or from a spring, dug well, driven well, bored well, or drilled well, the water must comply with the requirements of private water systems rules Chapter 3701-28 of the Administrative Code.

(B) Convenient hand-washing facilities shall be provided, including hot and cold running water, soap or other detergents, and sanitary single-service towels or air dryers. Such facilities shall be located in or adjacent to toilet and dressing rooms and also

at other places in the plant convenient to all personnel handling dairy products. Vats for washing equipment or utensils shall not be used as hand-washing facilities. Metal or plastic containers shall be provided for used towels and other wastes. Waste containers located in the plant ~~shall~~ should be covered.

- (C) Steam shall be supplied in sufficient volume and pressure for the satisfactory operation of each applicable piece of equipment. Culinary steam used in direct contact with milk or dairy products shall be free from harmful substances or extraneous material, only nontoxic boiler compounds shall be used, or a secondary steam generator shall be used in which soft water is converted to steam and no boiler compounds are used. Steam traps, strainers, and condensate traps shall be used wherever applicable to insure a satisfactory and safe steam supply. Culinary steam shall comply with appendix H. of the ~~PMO U.S. department of health and human services, public health service, food and drug administration, grade A pasteurized milk ordinance, as adopted in rules 901:11-1-01 to 901:11-1-05 of the Administrative Code.~~
- (D) The method for supplying air under pressure which comes in contact with milk or dairy products or any product contact surface shall comply with the 3-A accepted practices for supplying air under pressure. The air used at the point of application shall be free from volatile substances, ~~volatiles~~ which may impart any flavor or odor to the products, and extraneous or harmful substances.
- (E) Dairy wastes shall be properly disposed of from the plant and premises. Waste containers located outside the plant shall be covered. The sewer system shall have sufficient slope and capacity to readily remove all liquid waste from the processing operations. Where a public sewer is not available, all liquid wastes shall be properly disposed of in a manner not to contaminate milk equipment or to create a nuisance or public health hazard. Containers used for the collection and holding of solid wastes shall be constructed of metal, plastic, or other equally impervious material and shall be kept covered with tight fitting lids. These containers shall be placed outside the plant on a concrete slab or on a rack raised at least twelve inches above the ground. Alternatively waste containers may be kept inside a suitably enclosed, clean and fly proof room. Solid wastes shall be disposed of regularly and the containers shall be cleaned before reuse. Accumulation of dry wastepaper and cardboard shall be kept to a minimum. Paper burned at the plant shall be done in a properly constructed incinerator. The waste paper and cardboard may also be compressed or bagged and hauled away.
- (F) Water reclaimed from the condensing of milk and dairy products shall comply with the specifications outlined in appendix D of the ~~PMO grade A pasteurized milk ordinance as adopted in rules 901:11-1-01 to 901:11-1-05 of the Administrative Code.~~ Reclaimed water which meets category I requirements ~~may~~ shall not be used for the purposes of sanitizing product contact surfaces and equipment.

Effective:

R.C. 119.032 review dates: 06/29/2007

Certification

Date

Promulgated Under: 119.03
Statutory Authority: 917.02
Rule Amplifies: 917.02
Prior Effective Dates: 2004-05 OMR pam. #11, 06/06/05