

## TO BE RESCINDED

901:3-1-01

**Sanitary regulations for bakeries.**

- (A) All bakeries and work rooms shall be thoroughly clean and be free from dust, foul atmosphere and contamination and shall be well lighted. At least one square foot of glass surface exposed to natural light unobstructed by buildings, or other devices nearer than ten feet, shall be provided for each ten square feet of floor space or surface of work room.
- (B) The side walls and ceilings of all work rooms shall be plastered, tiled, wainscoted or ceiled with metal or lumber and shall be painted with a washable paint to the end that they may be readily cleaned and they shall be kept free from dust, dirt and foreign matter and clean at all times.
- (C) The floors of all work rooms shall be impermeable and made of concrete, tile laid in cement mortar, hardwood, or other suitable non-absorbent material which can be flushed and washed clean with water.
- (D) Storage rooms for materials shall be kept clean and free from objectionable odors and shall be rat-proof. All food materials used in a bakery shall be kept in closed containers.
- (E) Doors, windows and other openings of every work room shall be screened during fly season with screens not coarser than 12 mesh wire screen.

Effective:

R.C. 119.032 review dates: 03/25/2001

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Certification

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Date

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Statutory Authority: 3715.02, 3715.021  
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911.09, 911.10  
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