

## CHAPTER 3: REGULATION GOVERNING THE MANUFACTURE, STORAGE AND HANDLING OF ICE

### Subchapter 1 Purpose

Rule 3.1.1 To establish a uniform regulation for all plants within the State of Mississippi for the purpose of protecting public health.

*SOURCE: Miss. Code Ann. § 75-29-19*

### Subchapter 2 Definitions

Rule 3.2.1 The term “**ice**” as used herein shall include the product in any form obtained as a result of freezing water mechanically or naturally.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.2.2 An “**ice plant**” is any place or establishment where ice is manufactured, stored, or processed for sale as ice.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.2.3     **“Adequate”** means that which is needed to accomplish the intended purpose in keeping with good public health practice.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.2.4     **“Plant”** means the building or buildings or parts thereof, used in connection with the manufacturing, processing, packaging, labeling, or holding of ice intended for human consumption.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.2.5     **“Sanitize”** means adequate treatment for surfaces by a process that is effective in destroying vegetative cells of pathogenic bacteria and in substantially reducing other microorganisms. Such treatments shall not adversely affect the product and shall be safe for the consumer.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 3 Grounds**

Rule 3.3.1     The grounds around an ice plant under the control of the operator shall be free from conditions which may result in the contamination of ice including, but not limited to, the following:

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.3.2     Improperly stored equipment, litter, waste, refuse, and uncut weeds or grass within the immediate vicinity of the plant buildings or structures that may constitute an attractant, breeding place, or harborage for rodents, insects, and other pests.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.3.3     Excessively dusty roads, yards, or parking lots that may constitute a source of contamination in areas where ice is exposed.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.3.4     Inadequately drained areas that may contribute contamination to ice products through seepage or foot-borne filth and by providing a breeding place for insects or microorganisms.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 4 Plant Construction and Design**

Rule 3.4.1     Plant buildings and structures shall be suitable in size, construction, and design to facilitate maintenance and sanitary operations. The plant and facilities shall:

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.4.2 Provide sufficient space for such placement of equipment and storage of materials as is necessary for sanitary operations and production of safe ice. Floors, walls, and ceilings in the plant shall be of such construction as to be adequately cleanable and shall be kept clean and in good repair. Fixtures, ducts, and pipes shall not be so suspended over working areas that drip or condensate may contaminate ice or ice contact surfaces. Aisles or working spaces between equipment and between equipment and walls shall be unobstructed and of sufficient width to permit employees to perform their duties without contamination of ice or ice contact surfaces with clothing or personal contact.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.4.3 Provide separation by partition, location, or other effective means for those operations which may cause contamination of ice products with undesirable microorganisms, chemicals, filth, or other extraneous material.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.4.4 Provide adequate lighting to handwashing areas, dressing and locker rooms, and toilet rooms. Light bulbs, fixtures, skylights, or other glass suspended over exposed ice in any step of preparation shall be of the safety type or otherwise protected to prevent contamination in case of breakage.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.4.5 Provide adequate ventilation or control equipment to minimize odors and noxious fumes or vapors. Such ventilation or control equipment shall not create conditions that may contribute to contamination by airborne contaminants.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.4.6 Provide, where necessary, effective screening or other protection against birds, animals, and vermin (including, but not limited to, insects and rodents).

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 5 Water Supply**

Rule 3.5.1 All water used in the manufacture of ice shall be of a quality meeting the standards of the State Board of Health for potable water, and the water supplies used by ice plants shall be subject to the approval of the State Department of Health. Samples for bacteriological analysis should be taken within each six (6) month period and samples for chemical analysis should be taken every two (2) years.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.5.2 Submerging or spraying of ice cakes shall be carried out only with water of sanitary quality.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.5.3 Cross connections between water supplies of approved quality and unapproved water supplies shall be prohibited. Cross connections between private water supplies and municipal water supplies are not approved.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 6 Sewage Disposal**

Rule 3.6.1 Sewage disposal shall be made into an adequate sewage system or disposed of through other adequate means.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 7 Plumbing**

Rule 3.7.1 Plumbing shall be of adequate size and design and adequately installed and maintained to:

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.7.2 Carry sufficient quantities of water to required locations throughout the plant.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.7.3 Properly convey sewage and liquid disposable waste from the plant.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.7.4 Not constitute a source of contamination.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.7.5 Provide adequate floor drainage in all areas where floors are subject to flooding type cleaning or where normal operations release or discharge water or other liquid waste on the floor.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 8 Toilet Facilities**

Rule 3.8.1 Each plant shall provide its employees with adequate toilet and associated hand-washing facilities within the plant. Toilet rooms shall be furnished with toilet tissue. The facilities shall be maintained in a sanitary condition and kept in good repair at all times. Doors to toilet rooms shall be self-closing and shall not open

directly into areas where ice is exposed to airborne contamination, except where alternate means have been taken to prevent such contamination (such as double doors, positive air-flow systems, etc.). Signs shall be posted directing employees to wash their hands with cleaning soap or detergents after using toilet.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 9 Hand-washing Facilities**

Rule 3.9.1 Adequate and convenient facilities for hand washing and, where appropriate, hand sanitizing shall be provided at each location in the plant where good sanitary practices require employees to wash or sanitize and dry their hands. Such facilities shall be furnished with running water at a suitable temperature for hand washing, effective hand-cleaning and sanitizing preparations, sanitary towel service or suitable drying devices, and, where appropriate, easily cleanable waste receptacles.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 10 Rubbish and Offal Disposal**

Rule 3.10.1 Rubbish and any offal shall be so conveyed, stored, and disposed of as to minimize the development of odor, prevent waste from becoming an attractant and harborage or breeding place for vermin, and prevent contamination.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 11 Equipment**

Rule 3.11.1 All plant equipment and utensils should be (1) suitable for their intended use, (2) so designed and of such material and workmanship as to be adequately cleanable, and (3) properly maintained. The design, construction and use of such equipment and utensils shall preclude the adulteration of ice with lubricants, fuel, metal fragments, contaminated water, or any other contaminants. All equipment should be so installed and maintained as to facilitate the cleaning of the equipment and of all adjacent spaces.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 12 Personnel**

Rule 3.12.1 No person affected by disease in a communicable form, or while a carrier of such disease, or while affected with boils, sores, infected wounds, or other abnormal sources of microbiological contamination, shall work in an ice plant in any capacity in which there is a reasonable possibility of ice becoming contaminated by such person, or of disease being transmitted by such person to other individuals.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.12.2 All persons while working in direct contact with ice shall

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.12.3 Wear clean outer garments, maintain a high degree of personal cleanliness, and conform to hygienic practices while on duty, to the extent necessary to prevent contamination of ice products.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.12.4 Wash their hands thoroughly (and sanitize if necessary to prevent contamination by undesirable microorganisms) in an adequate hand-washing facility before starting work, after each absence from the work station and at any other time when the hands may have become soiled or contaminated.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.12.5 Remove all insecure jewelry and, during periods where ice is manipulated by hand, remove from hands any jewelry that cannot be adequately sanitized.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.12.6 If gloves are used in ice handling, maintain them in an intact, clean and sanitary condition. Such gloves should be of an impermeable material except where their usage would be inappropriate or incompatible with the work involved.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.12.7 Wear hair nets, headbands, caps, or other effective hair restraints.

*SOURCE: Miss. Code Ann. § 75-29-19*

Rule 3.12.8 Take any other necessary precautions to prevent contamination of foods with microorganisms or foreign substances including, but not limited to, perspiration, hair, cosmetics, tobacco, chemicals, and medicants.

*SOURCE: Miss. Code Ann. § 75-29-19*

### **Subchapter 13 Labeling**

Rule 3.13.1 All bags, boxes, or other containers of ice intended for human consumption must clearly state the plant number, name and location of the manufacturer.

*SOURCE: Miss. Code Ann. § 75-29-19*