

Article 121
Other Food Establishments

§121.01 Dry warehouses; permit.

- (a) No person shall maintain or operate a dry warehouse without a permit issued by the Commissioner.
- (b) As used in this section, dry warehouse means any place in which food is stored for hire other than a refrigerated warehouse.

§121.03 Dry warehouses; disposition of food unfit for human consumption.

Food in a dry warehouse which has become apparently unfit for human consumption shall be kept separate and apart from wholesome food. The owner or person in charge of the dry warehouse shall notify the Department and the owner of the affected food of the presence of such food. If the food is found unfit it shall be denatured, marked "condemned" and removed either upon the order of its owner or of the Department.

§121.05 Dry warehouses; records.

- (a) The owner or person in charge of a dry warehouse shall maintain written records of the following information:
 - (1) The kind of food stored, its quantity in weight or count;
 - (2) The date of receipt and the name and address of the person for whom stored; and,
 - (3) The date of release, and the name and address of the person to whom released.
- (b) The records shall be retained for a period of one year from the date of release.

§121.07 Edible egg breaking establishments; facilities.

An edible egg breaking establishment shall have the following special facilities:

- (1) A portable rustproof metal table, metal shelf, or other device with two compartments, one for holding clean and sterilized egg cups, trays and knives and the other for receiving the same when soiled;
- (2) Refrigeration facilities of adequate capacity; and,
- (3) Adequate facilities for cleansing and sterilizing all equipment and utensils in contact with egg meats.

§121.09 Edible egg breaking establishments; utensils and apparatus; cleaning and sterilizing.

The utensils and apparatus in an edible egg breaking establishment used in the breaking out of eggs shall be thoroughly cleaned and sterilized immediately before the beginning of the day's work and at the close of each four hour period of work. Utensils and apparatus which have become contaminated with unwholesome eggs shall not be used unless they have been properly cleansed and sterilized.

§121.11 Edible egg breaking establishments; condition of eggs before breaking from shell.

- (a) Eggs brought into the breaking room of an edible egg breaking establishment shall be sound and wholesome. Edible eggs which are so broken that the shells are cracked and the membranes ruptured, commercially known as leakers, shall not be brought into or allowed to accumulate in the egg breaking establishment.
- (b) Before entering the breaking room, eggs shall be cleaned so as to remove from their shells dirt and loosely adhering foreign material, and shall be removed from cases and fillers and packed into clean cans or other metal containers.
- (c) The eggs shall at all times be maintained at a temperature not exceeding 45°F.

§121.13 Edible egg breaking establishments; protection of eggs after breaking from shell.

- (a) Receptacles, in an edible egg breaking establishment, containing eggs broken from the shell shall be covered at all times, except when in the process of being filled. Drippings from the sides or bottoms of other receptacles shall not be collected in receptacles containing broken out eggs for edible purposes, and edible eggs broken out from the shell containing such drippings shall be deemed adulterated. Drippings from the egg breaking table may be caught only in refuse receptacles used for inedible eggs.
- (b) Broken out eggs shall at all times be maintained at a temperature not exceeding 45°F.

§121.15 Edible egg breaking establishments; labeling of containers.

- (a) Cans or other containers of eggs broken from the shell and intended for food purposes in an edible egg breaking establishment, prior to being placed in a cooler or freezer, shall be labeled or marked with indelible ink to indicate the date when, and the place where the eggs were broken, together with the name of the owner of the egg breaking establishment or the name and address of the person for whom such eggs were broken out.
- (b) No broken out eggs shall be brought into the City or shall be received in any food establishment in the City unless the container is labeled in accordance with the requirements of subsection (a).

§121.17 Bakeries; use of bread for "sour" prohibited.

The use of bread for the making of bread starter commonly known as "sour" is prohibited. "Sour" shall be made from wholesome flour in a container which shall be cleaned before use. The container shall be provided with a suitable cover.

§121.19 Preparation of carbonated water where dispensed to consumer; direct connection to public water supply required.

When carbonated water is prepared at the place where dispensed to the consumer, the potable water used shall be conducted from the public water supply system through dosed pipes connected with the carbonating apparatus or carbonic acid gas tank from which it is dispensed to the consumer.

§121.21 Establishments engaged in the manufacture of carbonated and other beverages; separate syrup room required.

Rooms used for the manufacture or preparation of syrup or the extraction of fruit juices shall be used for no other purpose.