

Chapter Ag 46

SMOKED FISH PROCESSING PLANTS

Ag 46.01	Definitions	Ag 46.06	Equipment and utensils
Ag 46.02	Responsibility	Ag 46.07	Personnel
Ag 46.03	Premises	Ag 46.08	Processing procedure
Ag 46.04	Buildings	Ag 46.09	Plant alterations; time limit
Ag 46.05	Facilities		

Ag 46.01 Definitions. As used in this chapter:

(1) "PLANT" means one or more buildings or parts thereof used for or in connection with the smoking of fish.

(2) "FISH" means any kind of fresh or salt water fish, or sea food, without limitation.

(3) "SMOKED FISH PROCESSOR" means any person engaged in the processing of smoked fish for human food except fish for his own consumption.

(4) "PROCESSING" means any method whereby hot or cold smoke or liquid smoke flavor is added to fish. It shall include all preparatory and packaging operations.

(5) "DEPARTMENT" means State Department of Agriculture.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.02 Responsibility. Every smoked fish processor shall maintain a plant which is in conformity with the requirements of these regulations.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.03 Premises. (1) Grounds surrounding the plant shall be well drained and shall be kept clean and free of accumulated rubbish or other nuisance, contamination hazard or vermin harborage.

(2) Driveways at receiving and shipping doorways shall be constructed or treated to minimize dust and dirt.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.04 Buildings. (1) All plant buildings shall be so constructed as to prevent the entrance or harboring of vermin and insects.

(2) Doors and windows or other openings to the outside shall be provided with screens so as to prevent the entrance of insects or vermin.

(3) All dogs, cats or other animals and birds shall be excluded.

(4) Floors, walls, ceilings, partitions, posts, doors and all other construction features of preparation and processing areas and areas used for storage of fish or fish products, packaged or unpackaged, shall be of such material, construction and finish that they may be readily and thoroughly cleaned.

(5) Floor drains shall be equipped with traps and grills, and shall be so located as to drain all waste liquids.

(6) All inedible product or byproduct, as soon as segregated from edible product, shall be promptly removed from the plant or placed

Rem
46.0
46.0
46.0
Reg
196
at
an

in containers plainly marked as "inedible", "animal feed", "not for human food", or some similar designation. Such containers shall be tightly covered.

(7) Processing areas and equipment used for processing human food may not also be used to process animal feed or inedible products.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.05 Facilities. (1) Smoked fish processing plants shall be provided with an adequate supply of safe, running water. If such supply is from a private source, it shall be tested at least once each year.

(2) An adequate supply of hot running water shall be provided for cleaning of plant and equipment.

(3) Toilets located within the plant shall be of the flush type and shall be vented to the outside. Outdoor toilets shall be equipped with self-closing doors and shall be insect and rodent proof.

(4) Hand-washing facilities, including hot and cold running water, soap and single service towels, shall be provided and shall be installed in a location convenient to the processing area.

(5) Smoked fish processing plants shall be well lighted and well ventilated.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.06 Equipment and utensils. (1) All utensils and equipment used for preparing, processing, storing or otherwise handling fish in a smoked fish processing plant shall be of such material and construction that they may be thoroughly cleaned.

(2) All such utensils and equipment shall be cleaned immediately after use and as often during use as may be required to maintain a clean and sanitary condition.

(3) Product containers must be protected from any form of insanitary conditions during storage, and may not be used for any but intended purpose.

(4) When in the opinion of the department use of any equipment which is unclean or insanitary could lead to contamination of fish or smoked fish product, a department food inspector may attach a "quarantine" tag to it. No equipment or container so tagged shall be used until made acceptable and released from quarantine by a department representative, or such equipment or container shall be replaced.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.07 Personnel. (1) Employees handling fish shall keep hands clean and shall wash hands prior to returning to work from the toilet room. Signs to this effect shall be posted.

(2) No employee shall handle finished fish product without thoroughly washing and sanitizing his hands. This restriction applies especially to the handling of finished product after touching or handling raw fish or raw fish containers. It shall be the responsibility of plant operators properly to instruct and caution employees.

(3) The use of fingernail polish by persons who handle fish without gloves is prohibited.

(4) All employees working with or in the vicinity of fish or fish product must wear adequate head covers.

(5) Outer clothing and gloves worn by persons who handle fish or fish product shall be made of material which can be readily cleaned, and shall be kept clean.

- (6) Spitting on floor is prohibited.
- (7) Smoking in processing or packing areas shall be prohibited. Signs to this effect shall be posted.
- (8) No person afflicted with a communicable disease or who has a discharging or infected wound, sore or lesion on hands, arms or other exposed portions of the body shall be permitted in any room or compartment where fish or fish products are prepared, processed or handled.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.08 Processing procedure. (1) No smoked fish processor shall produce for sale any smoked fish product without employing processing procedures which are generally recognized as effective in destroying *Clostridium Botulinum* (type E) microorganisms and their spores. The responsibility for using such procedures shall rest with the plant operator.

(2) A recording thermometer shall be provided and shall be so located as to make continuous record of internal temperatures of fish located in the coldest area of the smoke house. The temperature so recorded shall be the internal temperature of flesh (not body cavity) of fish located in the coldest area of the smoke house.

(3) Smoke house procedure shall be such that internal flesh temperature of fish being processed shall reach at least 180 degrees Fahrenheit and shall be held at such temperature for at least 30 minutes.

(4) Upon removal from the smoke house, smoked fish product shall be promptly cooled and packed in sale container directly from the smoking rack. No wooden counter boxes or other holding containers shall be used, and no repackaging shall be permitted at the processing plant. The packing shall be done in such manner as to avoid recontamination. There shall be no direct or indirect contact between raw fish or raw fish surfaces and finished product.

(5) Immediately following packing, the smoked fish product shall be continuously refrigerated at 40 degrees Fahrenheit or lower throughout the storage, distribution and retail sale.

(6) The sale container shall be conspicuously marked on at least two sides with the words "Perishable—keep refrigerated" and the label shall state the date of processing.

(7) No person shall sell smoked fish at retail unless a sign or counter placard is displayed at the point of sale bearing the words "Perishable—keep refrigerated".

(8) Sale of smoked fish packed in vacuum pliofilm of any sort shall be prohibited unless such smoked fish is thoroughly heat treated after packing to kill all microorganisms and their spores.

(9) As an alternative to the above outlined smoke house procedure, finished smoked fish product may be frozen immediately after smoking and held in continuous frozen state until delivered to the consumer.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.09 Plant alterations; time limit. If in the opinion of the department it is necessary to have some action taken or that alterations, additions or changes be made in the plant, premises, equipment, or processing procedures, a written notice shall be served or mailed by registered or certified mail to the owner, manager or officer of such plant, requiring such action to be taken, or such altera-

tions, additions or changes to be made within 60 days. Provided, however, that if the required alterations cannot be made with reasonable diligence within 60 days, the department may at its discretion extend time allotted. Such extension of time in no case shall exceed 180 days from receipt of notice. Failure to comply with such department directive shall be considered as grounds for license revocation.

History: Cr. Register, February, 1964, No. 98, eff. 3-1-64.

Ag 46.08(7) Remain to be
 46.10(5) and am
 Reg Aug 1965.

Cr 46.09

Cr 46.10(1)(2)(3)(4)