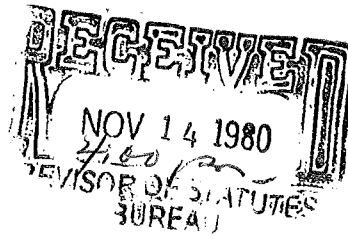


Ag 32



STATE OF WISCONSIN)
DEPARTMENT OF AGRICULTURE,) SS.
TRADE & CONSUMER PROTECTION)

TO ALL TO WHOM THESE PRESENTS SHALL COME, GREETINGS:

I, Norman E. Kirschbaum, Administrator, Food Division, State of Wisconsin Department of Agriculture, Trade and Consumer Protection, and custodian of the official records of said Division, do hereby certify that the annexed order amending rules relating to the definition of safe temperatures as used in existing sanitation rules applicable to retail food establishments, section Ag 32.01(11), Wis. Adm. Code, was duly approved and adopted by the Department on November 14, 1980.

I further certify that said copy has been compared by me with the original on file in the Department and that the same is a true copy thereof, and of the whole of such original.

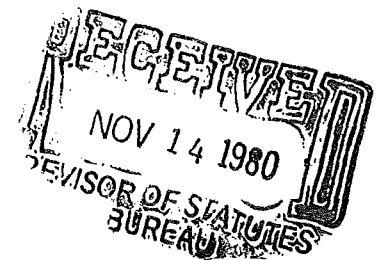
IN TESTIMONY WHEREOF, I have hereunto set my hand and affixed the official seal of the Department at the Department offices in the city of Madison, this 14th day of November, 1980.

Norman E. Kirschbaum
Norman E. Kirschbaum, Administrator
Food Division

ORDER OF THE
STATE OF WISCONSIN

DEPARTMENT OF AGRICULTURE, TRADE AND CONSUMER PROTECTION

AMENDING RULES



1 Relating to the definition of safe temperatures as used in
2 existing sanitation rules applicable to retail food establishments.

Analysis Prepared by the Department of Agriculture,
Trade and Consumer Protection

Chapter Ag 32, Wis. Adm. Code (Retail Food Establishments), is an existing administrative rule interpreting s. 97.28, Stats. The department's proposed amendment to s. Ag 32.01(11), Wis. Adm. Code, is solely designed to correct a typographical error in the existing rule definition of "safe temperatures," by which a line of the original definition was inadvertently omitted at the time of its adoption. The amendment will make clear that "safe temperatures," as applied to potentially hazardous refrigerated foods other than Grade A milk and Grade A milk products, means temperatures of 40° F (5° C) or below. As applied to potentially hazardous heated foods, "safe temperatures" means temperatures of 150° F (65° C) or above.

3 Pursuant to authority vested in the State of Wisconsin Depart-
4 ment of Agriculture, Trade and Consumer Protection by sections
5 93.07(1) and 97.28, Wis. Stats., the State of Wisconsin Department
6 of Agriculture, Trade and Consumer Protection proposes to amend
7 rules interpreting s. 97.28, Stats., as follows:

8 1. Section Ag 32.01(11) of the Wisconsin Administrative Code
9 is amended to read:

10 (11) "Safe temperatures" as applied to refrigerated foods means
11 temperatures of 45° F (7° C) or below with respect to Grade A milk
12 or Grade A milk products, and 40° F (5° C) or below with respect to
13 other potentially hazardous foods. As applied to potentially hazardous
14 heated foods, safe temperatures means temperatures of 150° F (65° C)
15 or above. As applied to frozen foods, safe temperatures means tem-
16 peratures of 0° F (-17° C) or below.

1 The amendments contained in this order shall take effect on
2 the first day of the month following publication in the Wisconsin
3 Administrative Register, as provided in s. 227.026(1), Stats.

4 Dated: November 14, 1980.

5
6 STATE OF WISCONSIN
7 DEPARTMENT OF AGRICULTURE,
8 TRADE AND CONSUMER PROTECTION

9 By Norman E. Kirschbaum
10 Norman E. Kirschbaum
11 Administrator
12 Food Division

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