

Chapter Ag 40

CANNING FACTORIES

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Ag 40.01 Definition. The term "cannery" as used in s. 97.28, Stats., and in the rules and regulations prescribed by the state department of agriculture, trade and consumer protection by authority of the aforesaid section is held to mean a factory including all buildings, premises and stations, where food for human consumption, except milk and milk products, is prepared commercially sterilized by heat and preserved in hermetically sealed containers.

History: 1-2-56; corrections made under s. 13.93 (2m) (b) 6 and 7, Stats., Register, December, 1985, No. 360.

Ag 40.02 License. (1) All canneries shall file application upon a blank furnished by the department, giving such information as the department may reasonably require.

(2) Each cannery shall make application on the above mentioned blank at least 30 days before such factory is to begin operation.

(3) Upon application for a license to operate a cannery the department may issue a temporary operating permit to the applicant as provided by s. 97.28 (5), Stats. A temporary operating permit shall be issued or denied within 20 business days after the license application is filed with the department. A temporary operating permit, if issued, shall remain in effect for 90 days, as provided by s. 97.28 (5), Stats. The department shall grant or deny a cannery license application within 40 business days after the application is filed with the department or, if a temporary operating permit is issued, prior to expiration of the temporary operating permit.

(4) All licenses may be renewed upon application of licensee without inspection, on or before the first day of April following the date of issue, and upon payment of the required fee to the department.

(5) A permit or license and a renewal of license shall be conspicuously displayed at the factory.

History: 1-2-56; am. (3), Register, December, 1985, No. 360, eff. 1-1-86.

Ag 40.03 Buildings. (1) All factory buildings shall be well lighted and ventilated.

(2) All floors, walls, ceilings, tables, and other fixtures shall be maintained in such condition that they may be readily made clean and sanitary. If not in such condition they shall be promptly repaired and replaced. The floors of all rooms used for manufacturing shall be watertight and where there is necessity for drainage, shall have sufficient pitch

to insure drainage and may be constructed of wood if coated and made impermeable to water, of cement or tile laid in cement or of any other materials impermeable to water. When and where necessary for the protection of employes portable or loose floor gratings should be provided around blanchers, washers and other places where overflow is unavoidable. Ceilings or other overhead coverings shall be dust proof.

(3) Walls, ceilings and other overhead coverings, or parts thereof not finished in tile or other glazed material, shall be kept well painted with a light colored paint or otherwise finished with light colored material so that they may be easily cleaned and shall be kept clean.

(4) Windows, window ledges or any other places where dirt and dust may accumulate shall be kept clean.

(5) All factory floors, fixtures, utensils or other apparatus used in the manufacture, handling or storing of canned foods shall be kept clean.

(6) There shall be no condition in, underneath or connected with the factory building which may render it difficult or impossible to keep the factory rooms clean and sanitary.

(7) No cesspool, blind well or nuisance of any kind shall be in or underneath the factory or located upon the premises in such a way as to affect the sanitary condition of the building.

(8) Every factory using brine or syrup shall be equipped with a room known as a syrup or brine room in which all syrups or brines shall be mixed or compounded. Such syrup or brine room shall be separated from the other rooms of the factory and shall be well lighted, screened and ventilated.

Ag 40.04 Premises. (1) All grounds on which canning factories, warehouses, viners and other buildings used are located, must be properly graded to provide a natural drainage, thus preventing accumulation of stagnant water and other material.

(2) No litter, waste or refuse shall be allowed to accumulate in or around the buildings or yards.

(3) Weeds should be removed, grasses kept cut and roadbeds properly built and maintained. An application of road oil is recommended where such road is in close proximity to the rooms in which picking tables are located or the rooms in which blanchers and fillers are located, thus preventing dust.

Ag 40.05 Water supply. (1) An ample supply of water shall be available. All water used on the premises for drinking, cleaning, washing or other purposes must be safe and wholesome for the purpose it is to be used.

(2) Drinking fountains shall be provided; such fountains shall not be placed in the toilet rooms.

Ag 40.06 Machinery and equipment. (1) All machinery, viners, clipper mill, conveyors (bucket or hydraulic), conveyor flumes, graders, picking tables and other equipment with which the uncanned product comes in contact, must be so arranged as to be easily accessible for cleaning.

(2) All machinery, conveyors (bucket or hydraulic), conveyor flumes, graders, picking tables, pea lug boxes, buckets or baskets, hoppers and all other equipment with which the uncanned product comes in contact

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must be kept clean. Where necessary to prevent insanitary conditions, steam must be used in cleaning in connection with water.

(3) All equipment shall be cleaned as soon as practical at the close of each day's operation and oftener if necessary to prevent insanitary conditions.

(4) An ample supply of steam and water, hose and other equipment necessary for proper cleaning of equip-

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ment must be placed in good repair before the beginning of the season's operation and maintained in such repair throughout the season.

Ag 40.07 Containers. (1) Proper storage must be provided for containers.

(2) Containers must be properly cleaned immediately before being used.

(3) Lots or other storage space in which containers are stored shall be kept free from an accumulation of waste paper or other litter.

Ag 40.08 Can washers. (1) Efficient can washers are to be used for the cleaning of containers before being used.

(2) Can washers shall be so arranged as to prevent the waste water from dripping on employes or dripping back into the cleaned cans or on those filled with food products.

Ag 40.09 Employes. (1) No person affected with infectious or contagious disease or with infected wounds shall be employed.

(2) Spitting on the floors or walls of factories is prohibited. No person shall, nor shall be permitted to, smoke, chew or snuff tobacco while at work in the handling or preparing of food or containers, nor in any room used in the preparation of food during working hours.

(3) Where a change of clothes is necessary or usual, a suitable place with hangers or well ventilated lockers shall be provided for clothing not in use.

(4) Employes handling food products shall wear clean, washable clothing or aprons. Women shall wear clean caps, bands or hair nets over their hair. These caps may be either of paper or washable material.

(5) Employes handling food shall keep their hands and finger nails as clean as the nature of their work will permit. Such employes shall wash their hands after leaving the toilet. Suitable notice to this effect shall be posted in a conspicuous place.

(6) Separate dressing rooms shall be provided for women in conformity with the rules and regulations issued by the industrial commission of Wisconsin and the Wisconsin state board of health.

Ag 40.10 Plumbing. (1) Water supply, plumbing, sewage and waste treatment and disposal shall be provided, installed and maintained in conformity with the rules and regulations issued by the Wisconsin state board of health.

(2) Toilet rooms and lavatories shall be provided, constructed, equipped and maintained in conformity with the rules and regulations issued by the industrial commission of Wisconsin and the Wisconsin state board of health.

Ag 40.11 Prevention of contamination. All products before being canned shall be washed, sorted, trimmed and inspected. This rule shall not be construed so as to require the washing of kraut.

Ag 40.12 By-products. (1) By-products to be used for ensilage preferably should be put into silos, but if stacked in the open at the factory, a

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concrete or other proper foundation must be provided to prevent soil pollution.

(2) Suitable drainage must be provided to take care of ensilage juices from silos and pea vine stacks.

(3) All stacks must be treated with suitable disinfectants to prevent, as far as possible, decay which causes obnoxious odors.

Ag 40.13 Waste material. All waste materials such as waste peas and trimmings from vegetables and other food products, must be separated from the waste waters and conveyed to silo or stack or removed from the premises.

Ag 40.14 Waste water. Covered gutters or drains that can be easily cleaned and kept in efficient operating condition shall be provided within the buildings for collecting and conducting waste waters to a sump or drainage pit, which shall be provided with a suitable screen or separator for removing the coarsest material. Where it is necessary the waste waters shall be treated according to plans of the state board of health.

Ag 40.15 Viner stations. Separate viner stations are subject to all of the provisions of this order which are applicable to such premises and equipment.

Ag 40.16 Violation. Violation of any of these rules and regulations or any food law shall be considered sufficient cause for denial or revocation of license.