

bactericidal treatment prior to each use. Cleaning materials or devices which leave metal or other residues not likely to be removed by washing shall not be used on equipment surfaces with which dairy products come into contact.

(10) Boiler rooms shall be separated from intake, processing and storage rooms by tight partitions.

(11) (a) No person affected with a communicable disease shall be permitted to work in a dairy plant.

(b) Persons coming into contact with dairy products or handling equipment in the plant shall keep their hands clean and wear clean, light-colored garments, including head covers.

Ag 31.03 Frozen desserts; maximum bacterial counts. Sanitary procedures in the processing, handling and storing of ice cream, ice milk, sherbet, ices and other similar frozen desserts shall be such that the finished product shall have a bacterial plate count not to exceed 50,000 per milliliter and a coliform count not to exceed 10 per milliliter. Samples of frozen desserts, used to determine compliance with bacteriological requirements, shall be obtained from supplies owned by or in the possession of the dairy plant operator.

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