

January 23, 1961

David Berger, City Solicitor, Law Department

Room 703, City Hall Annex

Charles A. Baker, Commissioner of Records *C.A.B.*

Room 156, City Hall

AMENDMENTS TO REGULATIONS GOVERNING FOOD PROCESSING AND FOOD MANUFACTURING
ESTABLISHMENTS, SECTION 14, REFRIGERATION

Above regulations have been on file in the Department of Records since
December 22, 1960.

The above regulations were advertised in the local newspapers on
December 23, 1960.

Since no requests for a hearing were received as a result of this advertising,
the regulations, having been on file for the required thirty days, are now in
effect.

CAB:cad

cc: Henry V. Walkowiak
Isador Krenzel, Assistant City Solicitor

MEMORANDUM

CITY OF PHILADELPHIA

DATE 12-20-60

TO : Mr. Charles A. Baker, Commissioner,
Department of Records, 160 CH

FROM : Henry V. Walkowiak
Secretary to the Board of Health, Room 502 CHA

SUBJECT: AMENDMENT TO REGULATIONS GOVERNING FOOD PROCESSING AND FOOD
MANUFACTURING ESTABLISHMENTS

In accordance with Section 8-407 of the Philadelphia Home Rule Charter, transmitted herewith for publication, the above subject amendment to the Regulations Governing Food Processing and Food Manufacturing Establishments as promulgated by the Board of Health on December 14, 1960. This amendment has been reviewed and approved by the Law Department on December 20, 1960.

The present regulations became effective on February 29, 1960 and Section 14 of these regulations is amended to read as follows:

"14. REFRIGERATION

All readily perishable food shall be kept at or below 50°F. A refrigeration system capable of holding all such foods at a temperature below 50°F., shall be provided, used and maintained where such foods are handled. All refrigeration systems shall be kept clean and in good repair. Ice used in contact with food shall be from approved sources and handled in a sanitary manner.

"Frozen foods which are readily perishable shall be stored at temperatures not exceeding 10°F. Such frozen foods which are being defrosted for further processing shall be kept at or below 50°F. while defrosting.

"Readily perishable foods shall be transported at temperatures not exceeding 50°F. Frozen foods which are readily perishable shall be transported at temperatures not exceeding 10°F., provided that this requirement shall not become effective till January 1, 1962.

"A thermometer shall be installed and maintained in each refrigerator and freezer cabinet or room."

It is requested that this office be advised, in writing, of requests for hearings or, in the event that no hearings are requested, that the regulations are effective.

Henry V. Walkowiak
Henry V. Walkowiak

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DEC 22 12 25 PM '60
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