

(A) PHYSICAL PLANT.

(1) IN EACH ROOM WHERE FOOD IS PACKED, PRESERVED, OR OTHERWISE MANUFACTURED, THE LICENSEE SHALL HAVE FLOORS THAT ARE SMOOTH, IMPERVIOUS, AND EASILY CLEANED.

(2) EACH LICENSEE SHALL MAINTAIN, FOR EACH SEX OF EMPLOYEES:

(I) CLOTHES CHANGING FACILITIES;

(II) WASH STATIONS; AND

(III) SEPARATE TOILETS.

(3) EACH LICENSEE SHALL MAINTAIN DRAINAGE THAT IS ADEQUATE TO LEAD ALL WASTE LIQUIDS AWAY FROM THE BUILDING TO THE OUTSIDE.

(4) IF A LICENSEE SUPPLIES LIVING QUARTERS TO EMPLOYEES, THE LICENSEE SHALL MAINTAIN QUARTERS THAT:

(I) HAVE WATERPROOF ROOFS;

(II) HAVE TIGHT FLOORS;

(III) ARE WELL LIGHTED AND VENTILATED;

(IV) HAVE AN AMPLE SUPPLY OF PURE DRINKING WATER WITHIN A REASONABLE DISTANCE; AND

(V) ALLOW SEPARATION OF AND PRIVACY FOR EACH SEX OF EMPLOYEES.

(B) MAINTENANCE.

EACH LICENSEE SHALL:

(1) KEEP THE SURROUNDINGS OF THE LICENSEE'S CANNERY OR FROZEN FOOD PROCESSING PLANT SANITARY; AND

(2) KEEP WASTE FROM COLLECTING IN AND AROUND THE BUILDINGS OF THE CANNERY OR FROZEN FOOD PROCESSING PLANT.

REVISOR'S NOTE: This section is new language derived without substantive change from former Article 43, § 200(g) through (l).

In subsection (a)(1) of this section, the reference in former Article 43, § 200 (g) to building a cannery or frozen food plant over flowing water is deleted as obsolete. Under the former law, consent of the Secretary was required before a cannery or frozen food plant could discharge waste liquids into flowing water.