

(b) Any group home is exempt from any rule or regulation governing food service facilities that is adopted by the Secretary or a local government, if the group home:

(1) At no time has more than 14 residents including house parents and supervisory, professional, and custodial staff members; and

(2) Has among its resident children only children placed in the group home by a court, a licensed child placement agency, or a government agency, including a local Department of Social Services.

(c) Each group home that is intended for no more than 14 residents shall be registered with the health officer for the county and is subject to State and local health rules and regulations that govern occupancy and use of private family homes.

(d) In each county, the health officer shall inspect each group home that is intended for no more than 14 residents.

{4-109.

To enforce this subtitle and as often as practicable, the Secretary, at reasonable times, shall inspect each bakery, cannery, confectionery, creamery, dairy, eating house, hotel, ice cream plant, milk distribution station, milk plant, packing house, restaurant, slaughterhouse, and factory or other place where food is manufactured, prepared, produced, packed, stored, deposited, collected, or sold for any purpose.

{4-110.

(a) The floors, walls, ceilings, sidewalks, furniture, receptacles, implements, and machinery of or in any establishment or place where food is manufactured, prepared, packed, canned, frozen, stored, sold, or distributed shall be kept in clean and sanitary condition at all times.

(b) Any vehicle that is used to transport food shall be kept in clean and sanitary condition at all times.

(c) A condition that is unclean and unsanitary exists whenever any of the following occurs:

(1) Any food in the process of manufacture, preparation, packing, canning, freezing, storing, sale, distribution, or transportation is not protected as far as practicable from flies, filth, and any foreign or injurious contamination.

(2) Refuse, dirt, or waste products subject to decomposition and fermentation that are incident to the manufacture, preparation, packing, canning, freezing, storing,