

chopping, mixing, canning, freezing, or processing food is not kept clean at all times.

(4) The clothing or body of any individual employed in the establishment, place, or vehicle is not kept as clean as the nature of the employment permits.]

[4-110.1.

(a) (1) Any vehicle that is used to transport, store, or sell shellfish for commercial purposes or processed crabs for commercial purposes shall be capable of maintaining the shellfish or processed crabs at a temperature established by the Department.

(2) This subsection does not apply to a licensed harvester of shellfish who delivers the shellfish in a vehicle to a processor, retailer, or wholesaler.

(b) Any shellfish or processed crabs that are transported by, sold from, or stored in any vehicle for commercial purposes shall be maintained at a temperature established by the Department.]

[4-111.

(a) Each building or other place in which food is manufactured, prepared, packed, canned, frozen, sold, or distributed shall have:

(1) A convenient toilet that is:

(i) Separated from any room in which food is manufactured, prepared, packed, canned, frozen, sold, or distributed; and

(ii) Kept in a sanitary condition; and

(2) A convenient lavatory that is:

(i) Supplied with soap, water, and towels; and

(ii) Kept in a sanitary condition.

(b) Each restaurant established after January 1, 1979 shall have available for the public:

(1) A convenient toilet that is kept in a sanitary condition; and

(2) A convenient lavatory that is:

(i) Supplied with soap, water, and towels; and