**Section 735.30 Plant and Grounds**

a) Grounds.

1) The area surrounding the processing plant shall be free of discarded truck bodies, discarded equipment, litter, uncut weeds and uncut grass and any other condition that may constitute an attractant, breeding place or harborage for rodents, insects and other pests. This also shall include the proper storage of waste in sound containers with tight fitting lids and shall prohibit open sewage ditches.

2) Roads and parking lots shall be constructed or surfaced in such a manner as to minimize dust and dirt. All adjacent yards shall have sufficient growth or be surfaced so as to prevent an excess of dirt and dust.

3) The premises shall be sufficiently well drained to prevent pooling or an accumulation of liquids. This shall include proper grading so that drainage is away from the processing plant so as to preclude the possibility of surface water pooling or seeping or draining into the plant. Vehicle washing areas shall be constructed of concrete or equivalent material, shall be properly drained, and graded so that any runoff flows away from the plant.

b) Plant Construction and Design.

1) Adequate Size: The processing plant shall be of sufficient size for the purpose intended without crowding of equipment or personnel.

2) Proper Construction: The building and surrounding area should be such as can be kept reasonably clean of objectionable odors, smoke, dust, or other contamination. The building shall be of such construction as to protect against the entrance and harborage of insects or birds or vermin.

3) Clean and In Good Repair:

A) Interior walls and ceilings shall be constructed of a smooth, nonabsorbent material, easily cleanable, free of cracks, ledges or shelves where dust and debris may collect. Floors shall be smooth and kept in good repair. Floors in all rooms or areas where fish, fish products, or ingredients are processed or stored, or where utensils and equipment are washed, and floors in refuse rooms, and other floors which are not kept dry, shall be constructed of good quality concrete, or of equally impervious and easily cleanable material. Floor and wall junctures shall be covered and sealed in all new construction. In all cases, the juncture between the floor and wall shall be closed.

B) All surfaces of such floors shall be graded to drain and floor drains shall be equipped with traps and grills, and shall be so located as to drain all waste liquids.

C) Gutters, if used to conduct such drainage, shall be so constructed and located as to be easily cleanable.

D) All floors shall be kept clean.

4) Partitioned as Required: Areas where raw materials are received or stored should be so separated from areas in which final product preparation or packaging is conducted as to preclude contamination of the finished product. Areas used for storage, manufacture or handling of edible products should be separate and distinct from those used for inedible materials. The fish handling area shall be completely separated from any part of the premises used as living quarters.

5) Lighting:

A) All areas in which fish, fish products, or fish ingredients are processed, examined, or stored, or equipment and utensils are washed, handwashing areas, dressing and locker rooms and toilet rooms shall be well lighted.

B) At least 50 foot-candles of light shall be provided on work surfaces, in areas where fish and fish products are examined for cleanliness or wholesomeness; at least 30 foot-candles of light on all other working surfaces; and at least 5 foot-candles of light at a distance of 30 inches above the floor in all other areas of the plant. Toilet facilities shall have a minimum of 10 foot-candles of light.

C) Light bulbs or fixtures suspended over food in any step of preparation shall be of the safety type or otherwise protected to prevent food contamination in the case of breakage.

6) Ventilation: All rooms in which fish or fish products are processed, or equipment and utensils are washed, dressing or locker rooms, toilet rooms and refuse storage rooms, shall be well ventilated. Equipment giving off noxious odors, fumes or vapors shall be ventilated to the outside air. Ventilation systems shall not create conditions whereby fish or fish products are subjected to contamination.

7) Screened as Required: All outside doors, windows, and open skylights shall be kept in good repair and, whenever flying insects are prevalent, be provided with tight screens of 16-mesh or equivalent to prevent the entrance of such insects; provided that fans or other devices which prevent the entrance of flying insects may be used in lieu of screen doors. If such equipment is used, tight fitting doors shall be installed and, whenever such insects are prevalent, doors shall be kept closed at all times when such devices are not in operation. Conveyor, air-vent, and other special outside openings shall be effectively protected at all times against the entrance of insects, rodents, and other vermin by the use of doors, flaps, fans, screens, or other means.