**CHAPTER 12:11:02**

**REQUIREMENTS FOR PLANTS**

Section

12:11:02:01 Premises.

12:11:02:02 Building construction and maintenance.

12:11:02:03 Protection of building openings.

12:11:02:04 Processing rooms separated from other rooms.

12:11:02:05 Department to approve plans for new or remodeling of plant.

12:11:02:06 Interior finishing.

12:11:02:07 Ventilation and lighting.

12:11:02:08 Water supply.

12:11:02:09 Steam.

12:11:02:10 Disposal of wastes.

12:11:02:11 Construction of equipment and utensils.

12:11:02:12 Installation of equipment.

12:11:02:13 Pasteurization equipment.

12:11:02:14 Thermometer accuracy.

12:11:02:15 Cleaning and sanitizing.

12:11:02:16 Cleaning equipment not designed for in-place cleaning.

12:11:02:17 Cleaned-in-place method of cleaning equipment.

12:11:02:18 Storage of utensils and portable equipment.

12:11:02:19 Storage of nonrefrigerated products.

12:11:02:20 Storage of supplies.

12:11:02:21 Pasteurization and recorder charts to be on file.

12:11:02:22 Vehicles used in transporting of frozen dairy desserts.

12:11:02:23 Personnel cleanliness.

12:11:02:24 Health of personnel.