**12:68:15:10.  Inspection of retail store meat processors.** At least three times annually, the board, or a cooperating state agency, shall inspect licensed retail meat processors':

 (1)  Water supply and potability;

 (2)  Sewage and waste control;

 (3)  Pest control;

 (4)  Inedible control;

 (5)  Lighting;

 (6)  Control of chemicals;

 (7)  Processing controls;

 (8)  Employee dress and hygiene;

 (9)  General sanitation; and

 (10)  Product storage conditions.

 **Source:** 18 SDR 55, effective September 23, 1991; 45 SDR 82, effective December 11, 2018; 50 SDR 12, effective August 9, 2023.

 **General Authority:** SDCL 40-3-14.

 **Law Implemented:** SDCL 39-5-11.1.