**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.