**67:42:11:25.  Food service practices.** Individuals involved with food preparation must conform to the following requirements:

 (1)  They may consume food only in designated dining areas where there will be no contamination of other food, equipment, or utensils;

 (2)  They may use tobacco only in designated areas where the use of tobacco will not result in the contamination of food, equipment, or utensils;

 (3)  They shall handle soiled tableware in a way that minimizes contamination of the hands; and

 (4)  They must wear hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair. The hair restraints must be designed and worn to effectively keep hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

 **Source:** 13 SDR 197, effective July 1, 1987; 14 SDR 20, effective August 13, 1987; 31 SDR 40, effective September 29, 2004.

 **General Authority:** SDCL 26-6-16.

 **Law Implemented:** SDCL 26-6-16.