**67:42:11:16.  Food supplies.** Food must be free from spoilage, filth, or other contamination and must be safe for human consumption. The use of home-canned foods is prohibited.

Fluid milk and fluid milk products, used or served, must be pasteurized and must meet Grade A quality standards, as defined in SDCL subdivision 39-6-1(2). Dry milk and dry milk products must be made from pasteurized milk and milk products and may be used in food preparation but not for drinking.

The temperature of potentially hazardous foods, as defined in § 44:02:07:18, that must be kept cold, must be kept at forty-one degrees Fahrenheit or below, except as otherwise provided in this chapter. The temperature of potentially hazardous foods, as defined in § 44:02:07:18, that must be kept warm, must be kept at one hundred forty degrees Fahrenheit or above, at all times, except as otherwise provided in this chapter. Potentially hazardous foods must be reheated rapidly to one hundred sixty-five degrees Fahrenheit or higher throughout, before being served.

Light fixtures in food service areas must have shielded or shatterproof bulbs.

**Source:** 13 SDR 197, effective July 1, 1987; 14 SDR 20, effective August 13, 1987; 21 SDR 206, effective June 4, 1995; 39 SDR 220, effective June 27, 2013; 49 SDR 124, effective July 3, 2023.

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

**Law Implemented:** SDCL 26-6-16(2)(6).