

GOVERNMENT OF GUAM
OFFICE OF THE GOVERNOR
AGANA, GUAM

EXECUTIVE ORDER NO. 76-27

RULES AND REGULATIONS PERTAINING TO BAKERIES

WHEREAS, there is a need to protect the health of the consumer of Guam by ensuring that the food they purchase is wholesome and prepared in a healthful manner; and

WHEREAS, it is essential that good manufacturing practices be followed in the production of bakery products so that they are manufactured, processed, packaged and held under safe and sanitary conditions; and

WHEREAS, bakery products for sale must be properly labeled so as not to be false or misleading in any particular; and

WHEREAS, Title X, Chapter VI, Subchapter A, Section 9500.4 of the Government Code of Guam provides that the Director of Public Health and Social Services shall promulgate such rules and regulations as are necessary to implement the provisions of Chapter VI; and

WHEREAS, Title X, Chapter IV, Subchapter F, Section 9550 of the Government Code of Guam authorizes the Director of Public Health and Social Services to prescribe rules and regulations pertaining to food establishments, including those pertaining to bakeries; and

WHEREAS, a public hearing regarding these rules and regulations was conducted on August 4, 1976; and

WHEREAS, the Director of Public Health and Social Services has adopted rules and regulations pertaining to bakeries in accordance to the aforementioned needs;

NOW, THEREFORE, I, RICARDO J. BORDALLO, Governor of Guam, by virtue of the authority vested in me by the Organic Act of Guam, as amended, do hereby approve and promulgate, as attached hereto, "The Rules and Regulations Pertaining to Bakeries."

1 All rules, and regulations, policies, memoranda, or
2 Executive Orders in conflict with this order are hereby superseded.

3 This Order, shall be effective upon approval of the
4 Governor and upon filing of said Order with the Legislative
5 Secretary of the Guam Legislature.

6 Signed and promulgated at Agana, Guam this 12th day
7 of September, 19 76.

8 
9
10 RICARDO J. BORDALLO
11 Governor of Guam

12 COUNTERSIGNED:

13
14 
15 RUDOLPH F. SABLAN
16 Lieutenant Governor
17
18
19
20
21
22
23
24
25
26
27
28
29
30
31
32
33
34
35

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
GOVERNMENT OF GUAM

AUTHORITY
SUBCHAPTER F
SECTION 9500, CHAPTER VI, TITLE X, GOVERNMENT CODE OF GUAM

REGULATIONS RELATIVE TO BAKERIES

PUBLIC HEALTH AND SANITATION RULES AND REGULATIONS 76-2

RULES AND REGULATIONS PERTAINING TO BAKERIES
ADOPTED BY THE DIRECTOR OF PUBLIC HEALTH AND SOCIAL SERVICES
AND PROMULGATED BY THE GOVERNOR OF GUAM UNDER
AUTHORITY OF SECTION 9500.4 OF CHAPTER VI,
TITLE X, GOVERNMENT CODE OF GUAM

SECTION 1. DEFINITIONS

For the purpose of these regulations, the following terms are defined:

1.1 "BAKERY" shall mean any place or building and structure in connection therewith where bread, rolls, cakes, doughnuts, alimentary pastes, pies, or any food products of which flour or meal is the principal ingredient are processed, handled or stored for sale to the public.

1.2 "BAKERY PRODUCTS" shall mean food products, consisting of breads, pies, pastries, cakes, cookies, doughnuts, crackers or other similar products which are baked, cooked, processed, or which are processed to be cooked or baked off the premises.

1.3 "DIRECTOR" shall mean the Director of Public Health and Social Services.

1.4 "DEPARTMENT" shall mean the Department of Public Health and Social Services.

1.5 "MANUFACTURING" shall mean the preparation, mixing, blending, icing, decorating, baking or handling of bakery products and food ingredients or materials used therein.

1.6 "PERISHABLE FOOD" means any food of such type or in such condition or physical state as it may spoil or otherwise become unfit for human consumption.

1.7 "POTENTIALLY HAZARDOUS FOOD" shall mean any perishable food or food products which consists in whole or in part of milk or milk products, eggs, synthetic fillings, or any other ingredient capable of supporting rapid or progressive growth of infectious and toxigenic microorganisms including but not limited to, cream fillings in pies, cakes or pastries; custard products; meringue topped bakery products; or butter type fillings in bakery products.

1.8 "PERSON" shall mean an individual, partnership, corporation, association, or club.

1.9 "DISTRIBUTOR" shall mean any person other than a bakery engaged in the selling, marketing, or distributing at wholesale or retail any bakery products but does not include:

1.9.1 Any person distributing solely bakery products manufactured by him in a bakery with a sanitary permit.

1.9.2 Any retail food store selling or making delivery from a fixed place of business.

SECTION 2. BUILDINGS

2.1 Rooms

2.1.1 Separate rooms shall be provided for manufacturing bakery products; toilet; dressing room and lockers where provided; retail sale of bakery products which may include packaging of bakery products in properly protected area.

2.2 Floors

2.2.1 The floors of all rooms shall be of easily cleanable, impervious construction, shall be smooth and free of cracks. Where wood floors are used they shall be treated with a protective nontoxic compound which effectively seals cracks and crevices.

2.2.2 When subject to flood type cleaning, floors shall be sloped and provided with drain meeting local plumbing laws or regulations.

2.2.3 Joint at wall-floor junction shall be tight and in all new construction shall be coved.

2.2.4 The floors of all rooms shall be kept clean and in good repair.

2.3 Walls and Ceilings

2.3.1 The surface of walls and ceilings of all rooms except dry supply storage shall be reasonably smooth, impervious, and of washable light color.

2.3.2 Dry storage room walls and ceiling construction shall be tight and designed to be easily cleaned.

2.3.3 The surface of all walls and ceilings shall be kept clean and in good repair including dry storage rooms being kept free of dust and cobwebs.

2.3.4 Walls and ceilings shall be free of crevices or openings which harbor or serve as passageways for rodents or insects.

2.4 Doors and Windows

2.4.1 All opening to the outside shall have solid tight fitting doors or glazed windows.

2.4.2 Outside screen doors shall open outward. All doors used by the public and employees shall be self closing.

2.4.3 All outside openings shall be screened or mechanical devices may be used in lieu of screens. This does not apply to supply receiving and load-out doors while in use providing they are kept closed at all other times.

2.4.4 All reasonable means shall be taken to minimize the entrance of insects, animals, birds, rodents, and dust.

2.4.5 Windows, doors, screens and window ledges shall be kept clean and in good repair.

2.5 Lighting

2.5.1 Ample lighting shall be provided in all rooms. A minimum of 25 foot-candle light intensity at 30 inches from the floor shall be provided in the room where bakery products are processed and/or packaged. There should be at least a light intensity of 10 foot candles in all other rooms. Lights in manufacturing room shall be equipped with protective shields.

2.6 Ventilation

2.6.1 Adequate ventilation shall be provided to maintain all rooms free from strong and undesirable odors, smoke, dust and excessive condensation.

2.6.2 Permanently installed pressured ventilating equipment shall be equipped with filtered air intake. Piston type compressors shall be equipped with oil and moisture traps.

2.6.3 Bake ovens and fryers shall be properly hooded and vented to the outside and equipped with exhaust fans where necessary to remove smoke and odors. Exhaust fan vents shall be equipped with screens or self-closing louvers.

2.6.4 Window opening into any product area from the outside atmosphere shall be equipped with screens not coarser than 14 mesh.

2.7 Toilet Facilities

2.7.1 There shall be toilet rooms which are conveniently located.

2.7.2 Separate toilet rooms shall be provided for female and male personnel, if five or more employees of each sex are employed.

2.7.3 Only flush-type toilets and urinals shall be used.

2.7.4 Hand soap or equivalent product and individual single service paper towel or approved air hand drying devices shall be provided.

2.7.5 Waste disposal containers which are fire proof and are of sanitary design shall be used.

2.7.6 Hand washing signs shall be prominently displayed.

2.7.7 Toilet rooms shall be ventilated to the outside atmosphere by either screened direct openings or by screened ventilator ducts having no direct connection with the ventilating duct system of the processing or food storage rooms.

2.7.8 Toilet rooms shall not open directly into processing or food storage rooms and doors shall be solid, tight and self-closing.

2.7.9 Toilet rooms shall be kept in a clean and orderly manner.

2.7.9.1 The toilet shall be plumbed to comply with local plumbing law or regulation. Floor drain shall be provided.

2.8 Dressing and Locker Room Facilities

2.8.1 Dressing and locker room facilities shall be kept clean, in good repair and provided with covered waste receptacles.

2.8.2 A room or enclosure separated from any bakery manufacturing shall be provided where employees may change.

2.8.3 No employees shall store their clothing in any other area on the premises except in suitable lockers, closets or protected space provided for this purpose.

2.9 Handwashing Facilities

2.9.1 Convenient handwashing facilities must be provided in or adjacent to manufacturing and sales room including soap, single service towels or hot air blowers.

2.9.2 Handwashing facilities in good repair, shall be provided for employees within or adjacent to toilet rooms and near food processing areas. Handwashing detergents or soap and single service sanitary towels or hot air blowers shall be provided at handwashing facilities.

2.9.3 A sink used for washing equipment and utensils should not be used as a place to wash hands.

2.9.4 Before beginning the work of preparing, mixing or handling the ingredients used in baking, and immediately after using the toilet or whenever hands become soiled for any other reason, every person shall thoroughly wash and dry his hands. Use of a common towel is prohibited.

2.9.5 A hand washing notice shall be posted in each toilet and dressing room.

SECTION 3. WATER SUPPLY

3.1 Water supply shall be from an approved source.

3.2 There shall be no cross-connection with other water supply systems.

3.3 The water supply shall be adequate in and connected to conveniently located faucets or taps and properly plumbed to all rooms or areas where products are processed

SECTION 4. WASTE DISPOSAL

4.1 All plumbing must comply with local plumbing law or regulation. It shall be so designed and installed as to prevent contamination of the water supply through cross connections and back siphonage from fixtures, including dishwashing machines and sinks.

4.2 Equipment sufficient to prevent littering of premises with rubbish, garbage, or other refuse or wastes shall be provided and maintained. Garbage container racks are recommended having a minimum height of 12 inches clean space beneath them to facilitate cleaning and to prevent rodent harborage and insect breeding.

4.3 All liquid wastes resulting from cleaning and rinsing utensils and floors, from flush toilets, from lavatories, and from air conditioners shall be disposed of in a public sewer or in an approved individual sewage disposal system.

4.4 All garbage trash and other waste shall be stored in covered containers. Reusable containers shall be non-absorbent, and easily washable receptacles which are covered with close fitting lids pending removal. Removal of garbage and waste shall be frequent and the holding area shall be kept clean.

SECTION 5. CONSTRUCTION AND DESIGN OF EQUIPMENT AND UTENSILS

5.1 All utensils and equipment used in the manufacture and packaging of bakery products shall be made of smooth, non-absorbent, non-toxic material and of such construction and design as to be easily cleaned, to prevent accidental contamination of the product or product contact surfaces with extraneous material, and must be kept in good repair.

5.2 Joints and seams shall be smooth and flush welded or soldered.

5.3 Product contact surfaces shall be free of cracks, crevices, pits or other imperfections that contribute to insanitary conditions.

5.4 Equipment shall be positioned at a minimum distance of 6 inches from the floor and 18 inches from the walls and ceilings for easy cleaning, except such stationary equipment which is sealed to walls, floors or ceilings in a sanitary manner that does not harbor insects, rodents, or filth. The exceptions to this requirement are supporting bases and equipment that pass through ceilings, walls and floors.

5.5 The distances between machines shall be large enough for convenient use of the machines and for accessibility for cleaning and inspection.

5.6 Compressed air introduced into the product area shall be filtered. If piston-type compressors are used, the air lines shall be equipped with oil and water traps.

5.7 The electrical wiring system, including conduits, switch boxes and control panels, shall be so constructed and installed to prevent insect harborage.

5.8 Equipment and utensils shall be used only for the purpose intended.

5.9 Bakery equipment, when purchased or replaced shall be of the design, construction, materials and shall be installed as to comply with the most recent standards of the Baking Industry Sanitation Standards Committee. Copies of these standards are on file with the Department.

5.1.0 Cleaned in place (CIP) tanks and piping equipment shall comply with the 3A standards for dairy equipment of the most recent date as established by the International Association of Milk, Food and Environmental Sanitarians, Dairy Industries Supply Association and the United States Public Health Service. Copies of these standards are on file with the Department.

SECTION 6. EQUIPMENT AND UTENSIL CLEANING FACILITIES

6.1 A two compartment metal sink large enough to accommodate the utensils and equipment to be washed and rinsed therein and plumbed with hot and cold water under pressure shall be provided and located in or adjacent to the processing room.

SECTION 7. CLEANING AND SANITIZING

7.1 A dust free method shall be used wherever possible.

7.2 Production areas shall be kept reasonably clean during operations.

7.3 Production wastes shall be removed at least daily from processing areas.

7.4 All equipment and utensils including counters, tables, refrigerators, ovens, hoods, racks, conveyors, proof box, etc., shall be kept clean and free

7.5 Spoiled flour shall be cleared to avoid flour beetle infestation.

7.6 Utensils and equipment used in handling potentially hazardous foods must be cleaned after each usage and sanitized prior to re-use.

7.7. Food contact surfaces of all equipment and multi-use utensils shall be cleaned daily and sanitized prior to usage, except in the case of the following which are required to be cleaned but not sanitized:

7.7.1 Flour handling equipment, conveyor belts, equipment housing, and structural surfaces that remain dry shall be cleaned at least weekly or oftener when deemed necessary.

7.7.2 Flour handling equipment, conveyor belts, equipment housing, and structural surfaces that remain dry shall be cleaned at least monthly or oftener when deemed necessary.

7.7.3 Bread pans, dough troughs, dividers, rounders, overhead proofer, cake tins and similar equipment and utensils shall be cleaned when needed.

7.8 Wash clothes and steel sponges shall not be used in cleaning equipment and utensils.

7.9 After cleaning, all utensil and food contact surfaces shall be subject to one of the following or equivalent approved sanitizing processes:

7.9.1 Expose for at least two minutes in clean hot water at a temperature of at least 170 degrees Fahrenheit. If hot water is used, a dependable thermometer shall be available at all times and shall be used. The pouring of scalding water over washed utensils shall not be accepted as a satisfactory bactericidal treatment.

7.9.2 Exposure for at least two minutes in a lukewarm chlorine bath or rinse. This bath or rinse shall be made up at a strength of at least 100 parts per million by weight of available chlorine if hypochlorites are used, or a concentration of equal bactericidal strength if chloramines are used. The bath or rinse shall not be used after its strength has been reduced to 50 parts per million.

7.9.3 Exposure for at least two minutes in an approved quaternary ammonium bath or rinse containing at least 200 parts per million as determined by a suitable field test.

7.9.4 Exposure for at least two minutes in an approved iodine-type sanitizer bath or rinse containing at least 25 parts per million as determined by a suitable field test.

SECTION 8. STORAGE AND HANDLING OF EQUIPMENT

8.1 After cleaning, utensils and equipment shall be stored in a clean, dry place, protected from insects, dust and any other contamination, and shall be handled in such manner as to prevent contamination of food contact surfaces.

8.2 Cleaned pans, receptacles and utensils shall be inverted or covered in a sanitary manner when not in use.

SECTION 19. REFRIGERATION

9.1 Adequate refrigeration facilities of an approved type shall be provided in the bakery and the bakery retail store for storage of frozen foods, potentially hazardous foods and perishable foods requiring refrigeration.

9.2 Refrigeration equipment shall not be located in the manufacturing room, except in the case of sealed or covered units.

9.3 Potentially hazardous foods as defined herein as well as perishable and potentially hazardous foods offered for sale at the bakery store or stored in the bakery prior to delivery shall be stored at a temperature not to exceed 45 degrees Fahrenheit.

9.4 Frozen foods shall be stored at a temperature to keep them in a solid frozen state.

9.5 Refrigerated bakery product ingredients removed for processing purposes must not be left standing at room temperature for undue length of time. When practical, remove only the amount or portion of refrigerated ingredients necessary for prompt processing use. Refrigerated foods shall not be kept uncovered except when being used for processing purposes.

9.6 Frozen food ingredients should be thawed for processing use by one of the following methods:

9.6.1 Frozen food placed in refrigerated coolers which do not exceed 45° Fahrenheit and such food should be used within 8 hours after thawing.

9.6.2 Running water (potable) at a temperature not in excess of 60° F. may be used if all frozen food will be used upon thawing.

9.6.3 When the frozen food ingredient is to be combined with other food ingredients involving a heat process, the frozen food need not be thawed prior to mixing and heating of the food ingredients.

SECTION 10. STORAGE OF BAKERY PRODUCT INGREDIENTS AND SUPPLIES

10.1 Adequate storage facilities shall be provided to protect bakery product ingredients from contamination and/or spoilage.

10.2 Bulk bakery product ingredients may be stored in manufacturing room in properly constructed covered bins, cabinets or containers.

10.3 Bakery product ingredients and packaging supplies may be stored in manufacturing room in original containers provided the storage area is sufficiently removed from bakery manufacturing and packaging areas so as to not interfere with these operations or create a sanitation hazard.

10.4 Packaged bakery products, ingredients and packaging supplies shall be stored sufficiently high off floor and from nearest wall to facilitate cleaning and control of vermin.

10.5 The storage area shall be well lighted, dry, kept clean and free of vermin.

10.6 Detergents, bleaches, cleaning compounds and similar materials shall be properly stored and specifically labeled as to contents and use.

10.7 Pesticides and rodenticides shall be stored in properly labeled containers in a closed cabinet outside manufacturing, packaging and retail sales room.

SECTION 11. PACKAGING AND TRANSPORTATION

11.1 Vehicles used in the transportation of bakery products shall be of an enclosed van type and constructed so as to give adequate sanitary protection from airborne and manual contamination to the products being transported. All vehicles shall be kept clean and in good repair.

11.2 The business name of the bakery or distributor shall be prominently displayed on the delivery vehicle licensed by the bakery.

11.3 Unwrapped bakery products may be transported from the place of manufacture to a public eating place, providing they are packed in bulk covered containers of easily cleanable construction to protect contents from airborne and manual contamination. Such containers shall be kept clean and in good repair. Reuse of disposable containers for unwrapped bakery products is prohibited.

11.4 All potentially hazardous foods as defined herein carried in delivery vehicles, for wholesale and retail sales shall be stored and maintained at a temperature not to exceed 45° F.

SECTION 12. PROTECTION FROM CONTAMINATION

12.1 All ingredients used in the preparation of bakery products shall be clean, wholesome, free from spoilage and properly stored as to be protected from contamination.

12.2 No room of any bakery shall be used for domestic purposes.

12.3 No live animal or fowl shall be permitted in any of the bakery rooms.

12.4 Use of tobacco shall not be permitted in any room where bakery products are processed.

12.5 Ice used in the preparation or cooling of bakery products must be from an approved source.

12.6 Adequate means for the elimination of flies and other insects shall be provided. The building shall be of rodent proof construction.

12.7 Effective measures shall be taken to protect containers, utensils, equipment and bakery products from contamination by insects and rodents and by chemicals used to control such vermin.

12.8 Only approved pesticides and rodenticides shall be used in accordance and applied in accordance with the manufacturer's directions.

12.9 The bakery shall not be used for any other purposes than the manufacture and packaging of bakery products and the operations incident thereto, except as not detrimental to the processing of bakery products and public safety.

12.10 There shall be no public passageway thru the manufacturing room.

12.11 Immediate bakery surroundings shall be kept neat, clean, and free of rodent harborages and insect breeding areas.

12.12 There shall be no exposed overhead drain or waste disposal piping or any other piping which may cause a condensation problem in the manufacturing room, retail salesroom or rooms where bakery products and supplies are stored.

SECTION 13. PERSONNEL CLEANLINESS AND HEALTH

13.1 All bakery employees shall wear clean light colored clothing.

13.2 Head covering shall be worn by all employees.

13.3 No employee shall expectorate or use tobacco in any form or commit any act that may contaminate bakery products in production areas.

13.4 All employees must immediately wash hands and arms thoroughly before returning to work in manufacturing or sales rooms after visiting toilet or dressing room area or any time hands or arms become soiled, for any reason.

13.5 All employees shall be free of communicable diseases, open sores, cuts or any sign of infection on hand or arms.

SECTION 14. BAKERY PRODUCT LABELING AND MARKING

14.1 Bakery product containers and packages shall be labeled and marked with:

14.1.1 The identity of the bakery product within the container on the principal display panel. The product shall be identified as "_____ breads", "_____ buns", "_____ cake", "_____ cookies", etc. with the blank being filled with the standard of identity name, or in the absence thereof, the variety or descriptive term.

14.1.2 The name and place of business of the manufacturer or distributor:

14.1.2.1 The requirement for declaration of the name of the principal place of business of the manufacturer or distributor shall be deemed to be satisfied, in the case of the corporation, only by the actual corporate name, which may be preceded or followed by the name of the particular division of the corporation. In the case of an individual, partnership, or association, the name under which the business is conducted shall be used.

14.1.2.2 Where the bakery product is not manufactured by the person whose name appears on the label, the name shall be qualified by a phrase that reveals the connection such person has with such bakery product; such as "manufactured for _____", "Distributed by _____", or any other wording that expresses the facts.

14.1.2.3 The statement of the principal place of business shall include the city, state and zip code.

14.1.2.4 If a person manufactures or distributes bakery products at a place other than his principal place of business, the label may state the principal place of business in lieu of the actual place where such bakery products were manufactured or are to be distributed, unless such statement would be misleading.

14.1.2.5 Name and place of business shall appear on the principal display panel or one adjacent to.

14.1.3 The quantity of contents:

14.1.3.1 Bread containers shall be net weight labeled on the principal display panel in avoirdupois ounces with one of the following appropriate loaf size weight standards:

14.1.3.1.1 "Standard loaf" shall weigh not less than 15 ounces and not more than 17 ounces (1 pound 1 ounce).

14.1.3.1.2 "Standard large loaf" shall not weigh less than 22 1/2 oz. (1 lb. 6 1/2 oz) and not more than 25 1/2 oz. (1 lb. 9 1/2 oz).

14.1.3.1.3 "Standard extra large loaf" shall not weigh less than 30 oz. (1 lb. 14 oz.) or more than 34 oz. (2 lbs. 2 oz).

14.1.3.1.4 When twin loaves, or multiple loaves are baked, the weight specified in this section shall apply to each unit of the twin or multiple loaves.

14.1.3.1.5 The terms "standard loaf", "standard large loaf", and "standard extra large loaf" are not to be used in conjunction with the net weight statement. There is no objection to these terms being displayed on the label but they are not required to be placed thereon.

14.1.3.2 Bakery products as defined in Section 1.2 other than bread, but including cookies, biscuits and crackers, shall be labeled on the principal display panel with net weight or labeled on the principal display panel with net weight or numerical count except that packages containing more than 12 shall be labeled with the net weight.

14.1.3.3 The quantity of content declaration shall appear as a distinct item on the principal display panel, shall be separated (by at least a space equal to the height of lettering used in the declaration) from other printed label information appearing above or below the declaration and (by at least a space equal to twice the width of the letter "N" of the style of type used in the quantity of content statement) from other printed label information appearing to the left or right of the declaration. It shall be placed on the principal display panel within the bottom 30 percent of the area of the label panel in lines generally parallel to the base on which the package rests as it is designed to be displayed.

14.1.3.4 The quantity of content declaration shall appear in conspicuous and easily legible boldface print or type in distinct contrast to other matter on the package. Requirements of conspicuous and legibility shall include the specifications that

14.1.3.4.1 The ratio of height to width (of the letter) shall not exceed the differential of 3 units to 1 unit (no more than 3 times as high as it is wide).

14.1.3.4.2 Letter heights pertain to upper case or capital letters. When upper and lower case or all lower or upper case letters are used, it is the lower case letter (o) or its equivalent that shall meet the minimum standards.

14.1.3.4.3 When fractions are used, each component numeral shall meet one-half the minimum height standard.

14.1.3.5 The quantity of content declaration shall be in letters and numerals in a type size established in relationship to the area of the principal display panel of the package and shall be uniform for all packages of substantially the same size by complying with the following type specifications:

14.1.3.5.1 Not less than 1/16 inch in height on packages the principal display panel of which has an area of 5 square inches or less.

14.1.3.5.2 Not less than 1/8 inch in height on packages the principal display panel of which has an area of more than 5 but not more than 25 square inches.

14.1.3.5.3 Not less than 3/16 inch in height on packages the principal display panel of which has an area of more than 25 but not more than 100 square inches.

14.1.3.5.4 Not less than 1/4 inch in height on packages the principal display panel of which has an area of more than 100 square inches, except not less than 1/2 inch in height if there is more than 400 square inches.

14.1.3.6 On bakery packages other than bread the net weight declaration shall be expressed both in ounces, with identification by weight, and if applicable (1 pound or more) followed in parenthesis by a declaration in pounds for weight units, with any remainder in terms of ounces or ounces or decimal fractions of the pound.

14.1.4 A list of ingredients by common or usual name in order of decreasing predominance unless the bakery product is one for which standard of identity has been established in which case only the optional ingredients named in the definition are required to be listed.

14.1.4.1 The ingredient declaration shall appear either on the principal display panel or one adjacent thereto.

14.1.4.2 When optional ingredients named in the standard of

identity for the particular bakery product are used for the purpose of retarding spoilage, the principal display panel shall bear the statement " _____ added to retard spoilage" with the blank space being filled in with the name of the optional ingredient preceding or following the product standard of identity name without intervening written, printed or graphic matter.

14. Bakery product containers and packages shall be coded with:

14.2.1 Color tag that must be attached to the containers and packages of the bakery product and the color tag must correspond to the day of the week the product is manufactured (e.g. Blue-Monday; Yellow-Tuesday).

14.2.2 Manufacturer or distributor of bakery product must supply all its retail outlets with a sign or placard stating the meaning of the color tag corresponding to the day of the week the product is manufactured.

SECTION 15. HEALTH CERTIFICATE

15.1 The annual health certificate fee shall be fifteen dollars (\$15.00) for each new applicant.

15.2 For each duplicate issued, a fee of one dollar (\$1.00) shall be charged.

15.3 All new employees handling food shall complete a training course conducted by the Department before employment and before they could be issued a health certificate.

15.4 All employees handling food renewing their health certificates must take a written test and after passing the test must pay \$5.00 for health certificate renewals.

15.5 All employees handling food renewing their health certificates who fail to pass a written test must complete a training course conducted by the Department and must pay \$15.00 for health certificate renewal.

Adopted this 31st day of August 19 76.



PEDRO L. G. SANTOS
Director of Public Health and
Social Services