

GOVERNMENT OF GUAM
OFFICE OF THE GOVERNOR
AGANA, GUAM

EXECUTIVE ORDER NO. 76-34

RULES AND REGULATIONS RELATIVE TO CANNING PLANTS

WHEREAS, canning plants will undoubtedly be established on Guam in the near future; and

WHEREAS, it is essential that good sanitary practices be followed in any facilities which prepare and can food for human consumption; and

WHEREAS, adequate facilities for the preparation and canning of this food must be provided in any such canning plants; and

WHEREAS, there is a need to protect the health of the consumers by ensuring that the food canned from these canning plants is wholesome, unadulterated and prepared under safe, sanitary condition; and

WHEREAS, personnel in these plants must be properly trained to prepare the food to be canned; and

WHEREAS, Title X, Chapter VI, Subchapter A, Section 9500.4 of the Government Code of Guam, authorizes the Director of Public Health and Social Services to prescribe rules and regulations pertaining to Public Health programs; and

WHEREAS, a public hearing regarding these rules and regulations for canning plants was held on October 6, 1976; and

WHEREAS, the Director of Public Health and Social Services has adopted said rules and regulations pertaining to canning plants 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 Relative to Canning Plants".

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

Signed and promulgated at Agana, Guam, this 29th day of November 19 76.



RICARDO J. BORDALLO
Governor of Guam

COUNTERSIGNED:



RUDOLPH G. SABLAN
Lieutenant Governor

DEPARTMENT OF PUBLIC HEALTH AND SOCIAL SERVICES
GOVERNMENT OF GUAM

REGULATIONS RELATIVE TO CANNING PLANTS

PUBLIC HEALTH AND SANITATION RULES AND REGULATIONS 76-5

RULES AND REGULATIONS PERTAINING TO CANNING PLANTS
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 Canning Plant: Any place or building and structure in connection therewith where food or food products are cooked, preserved, processed or prepared and placed in cans or other containers and hermetically sealed or otherwise packaged for commercial purposes, including the canning of carbonated or uncarbonated beverages and fruit and vegetable juices.

1.2 Proprietor: Any person, firm, corporation or government agency operating a canning plant.

1.3 Personnel: Any person who does or may in any manner handle or come in contact with the cooking, preserving or processing of food or food products.

SECTION 2. COMPLIANCE

2.1 All food or food products intended for human consumption and placed in cans or other containers and hermetically sealed, or otherwise packaged for commercial purposes, shall be cooked, preserved, processed, prepared and placed in final containers in a building or structure and with facilities and equipment all of which meet the requirements of these regulations. The proprietor shall be responsible for compliance with these regulations.

SECTION 3. BUILDING AND STRUCTURES

3.1 Canning plants shall be located on sites affording good surface drainage. Buildings shall be solidly constructed and maintained in good repair. Buildings shall be constructed and maintained in a rat-proof condition. Adequate space must be provided in all room for proper operation. Rooms where food or food products are cooked, preserved or processed, or prepared for commercial purposes must not be used for sleeping, dressing or loafing purposes and shall not connect directly with any room used for domestic purposes.

3.2 Floors shall be tight, sound, smooth and easily cleanable. Floors in processing rooms and docks shall be constructed of concrete or other material that is impervious to moisture and properly sloped to drains. If drain gratings or covers are used, they must be of metal and easily removable. Floors shall be kept clean and maintained in good repair.

3.3 Walls and ceilings shall be tight, constructed of smooth hard-surfaced material, kept clean and in good repair and wherever practical painted a light color.

3.4 A minimum of 30-foot candle light intensity at 30" from the floor in all canning operations areas. A minimum intensity of 10 foot-candles shall be provided in other areas. Adequate ventilation shall be provided to maintain all rooms free from strong and undesirable odors. Adequate make up air must also be provided.

3.5 All openings to the outer air must be properly screened with at least 14-mesh wire or otherwise suitably protected against the entrance of flies and other insects. Screen doors shall open outward and be self-closing. All necessary vermin control measures must be taken.

3.6 Adequate and conveniently located flush-type toilet facilities must be provided. Separate toilet rooms shall be provided both sexes, if five or more employees of each sex are employed. They must be kept clean, adequately lighted, properly ventilated and in good repair. The door must be self-closing, and the room must be completely sealed in such a manner as to prevent the entry of flies, rats and other vermin. Screening alone will not be considered as adequate sealing of any inner opening to a toilet room. Where a sanitary sewer is accessible, a connection must be made thereto; otherwise, human wastes must be disposed of in an approved manner. Waste paper disposal containers which are fire-proof shall be used. Floor drains shall be provided in all toilet rooms.

3.7 Adequate and conveniently located handwashing facilities must be provided. Such facilities shall include running water under pressure, soap and approved sanitary paper towels. The use of the common towel is prohibited. Lavatories must be kept clean and in good repair. Handwashing sign must be prominently displayed.

3.8 Dressing room and locker room, facilities shall be provided where employees may change and put their personal belongings.

SECTION 4. WATER SUPPLY

4.1 A safe and adequate supply of hot and cold water under pressure must be provided at all times for drinking, cooking, cooling and cleaning purposes. Where a public water system is available, a connection must be made thereto; otherwise, the water shall be obtained from an approved source.

4.2 Coolers must be of an approved design. The common drinking cup is prohibited.

SECTION 5. WASTE DISPOSAL

5.1 Proper facilities must be provided for the collection and disposal of all liquid wastes including floor washings and other materials. These wastes shall be discharged in an approved manner. All solid wastes held temporarily at the plant must be stored in a suitable manner and removed as often as necessary so as not to create a public health nuisance.

SECTION 6. EQUIPMENT AND UTENSILS

6.1 All containers, utensils, tables and other equipment used in the preparation or handling of the food or food products must be constructed of metal or other impervious material so as to be easily cleanable. The use of containers, utensils or other equipment which are badly worn, rusted, corroded or in such a condition that they cannot be properly cleaned is prohibited.

6.2 All containers, utensils or other equipment used in the preparation or handling of food or food products shall be maintained in a clean and sanitary condition. Adequate facilities must be provided for this purpose. Such facilities shall include a two-compartment vat (or its equivalent equipped with hot and cold water under pressure).

6.3 All single-service cans and other containers and covers in which food or food products are to be canned or preserved shall be handled in a sanitary manner and stored above the floor level in a clean dry place. The containers shall be cleaned just prior to filling. Such cleaning must be performed automatically in the conveyor line by a washing device using either water or steam under adequate pressure as the cleansing

agent. After the washing operation the can line should be tilted in such a manner that the cans will completely drain before reaching the fill vat. These cans and covers shall not be used for any other purpose.

6.4 All multi-use containers in which food or food products are to be canned or preserved shall be thoroughly cleaned and effectively subjected to an approved bactericidal process immediately before being used.

6.5 Each canning plant shall submit and have approved by the Department a code to appear legibly on each final container. This code shall show the plant where packed, date and year packed, the product and the batch number. (Where only a day code is used, the entire day's output for each different product for sampling and other official purposes shall be considered as one batch).

6.6 All vats, tanks and other similar equipment must be provided with suitable covers so as to prevent contamination of the food or food products. All utensils, containers and similar equipment must be stored in such a manner as to be protected from flies, rodents, dust, dirt or other contamination.

SECTION 7. FOODS

7.1 All raw materials must be sound, wholesome and safe for human consumption. They must be stored and handled so as to prevent deterioration and contamination.

7.2 All raw materials at the beginning of processing must be thoroughly cleaned or washed so as to be free from foreign materials, decomposition, insect and rodent infestation or other deleterious material.

7.3 Salt, sugar and other seasoning or flavoring ingredients must be stored and handled so as to be properly protected from dust, dirt, insects, rodents and all other means of contamination. All food additives shall be

in the GRAS list of the U.S. Food and Drug Administration.

SECTION 8. MACHINERY AND EQUIPMENT

8.1 All machinery, viners, clipper milks, conveyors (bucket or hydraulic) conveyor flumes, graders, picking tables and other equipment with which the uncanned product comes in contact, must be so arranged as to be easily accessible for cleaning.

8.2 All machinery, conveyors (bucket or hydraulic), conveyor flumes, graders, picking tables, pea lug boxes, buckets or baskets, hoppers and all other equipment with which the uncanned product comes in contact must be kept clean. Where necessary to prevent insanitary conditions, steam must be used in cleaning in connection with water.

8.3 All equipment shall be cleaned as soon as practical at the close of each day's operation and oftener as necessary to prevent insanitary conditions.

8.4 An ample supply of steam and water, hose and other equipment necessary for proper cleaning of equipment must be available.

8.5 All equipment must be kept in good repair.

SECTION 9. CAN WASHERS

9.1 Efficient can washers shall be used for the cleaning of containers before being used.

9.2 Can washers shall be so arranged as to prevent the waste water from dripping back into the cleaned cans or on those filled with food products.

SECTION 10. HEALTH CERTIFICATE CARD

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


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

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

10.4 All employees handling food, renewing their health certificates must take a written test and after passing the test must pay five dollars (\$5.00) for health certificate renewals.

10.5 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 fifteen dollars (\$15.00) for health certificate renewal.

Adopted the 3rd day of November 19 76 .



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