Food Safety and Inspection Service, USDA § 355.20

these the following are specifically re-
quired:

(a) A room or compartment ade-
quately equipped for locking or sealing
shall be provided for holding products
prepared for certification or material
used in their preparation which are
identified as “U.S. retained,” and such
rooms and compartments shall be con-
spicuously marked with the phrase
“U.S. retained” prominently displayed.

(b) Adequate facilities, including de-
naturing materials, for the proper dis-
posal of condemned articles including
carcasses, parts of carcasses and other
materials, shall be provided.

(c) Rooms or compartments adequate
in size and properly equipped for hold-
ing samples of canned products pre-
pared for certification under incuba-
tion, shall be maintained at the tem-
perature specified in §355.25(1).

(d) Furnished office room, including
light, heat, janitor, and laundry service
shall be provided rent free for the ex-
clusive use of the inspector. These fa-
cilities shall be set apart for this pur-
pose and provided with lockers suitable
for the protection and storage of pro-
gram supplies. Laundering of inspec-
tors' outer work clothing shall be pro-
vided by the management of inspected
plants.

§ 355.15 Inedible material operating
and storage rooms; outer premises,
docks, driveways, etc.; fly-breeding
material; nuisances.

All operating and storage rooms and
departments of inspected plants used
for inedible material shall be main-
tained in clean condition, and shall be
separate and apart from rooms and de-
partments where certified products are
prepared, handled, or stored. Docks and
areas where cars and vehicles are load-
ed, and driveways, approaches and al-
leyways shall be properly paved and
drained and the outer premises of every
inspected plant shall be kept in clean
and orderly condition. All catchbasins
on the premises shall be of such con-
struction and location and shall be
given such attention as will insure
their being kept in acceptable condi-
tion as regards odors and cleanliness.
The accumulation on the premises of
any material in which flies may breed,
or the maintenance of any nuisance on
the premises shall not be allowed.

§ 355.16 Control of flies, rats, mice, etc.

Flies, rats, mice, and other vermin
shall be excluded from inspected plants
and premises.

§ 355.17 Tagging equipment “U.S. re-
jected.”

When necessary, inspectors shall at-
tach a “U.S. rejected” tag to any equip-
ment or utensil which is unclean or the
use of which would be in conflict with
the provisions of this part. No equip-
ment or utensil so tagged shall again
be used until made acceptable under
this part and until removal of the tag.
Such tag shall not be removed from the
equipment or utensil by anyone other
than an inspector.

§ 355.18 Drawings and specifications
to be furnished.

Triplicate copies of complete draw-
ings and specifications for remodeling
inspected plants or for new structures
at such plants shall be submitted to
the Administrator and approval ob-
tained for the plans in advance of con-
struction.

INSPECTION PROCEDURE

§ 355.19 Inspector to be informed when
plant operates.

The management of an inspected
plant shall inform the inspector or the
circuit supervisor when work in each
department has been concluded for the
day, and the day and hour when work
will be resumed therein. There shall be
no preparation of certified products at
an inspected plant except under the su-
pervision of an inspector.

§ 355.20 Inspector to have access to
plant at all times.

For the purpose of examination or in-
spection necessary to enforce any of
the provisions of this part, inspectors
shall have access at all times by day or
night, whether the plant is being oper-
ated or not, to every part of an in-
spected plant.