§106.241. Slaughterhouses.

Any facility where animals or poultry are slaughtered and prepared for human consumption provided that waste products such as blood, offal, and feathers are stored in such a manner as to prevent the creation of a nuisance condition and these waste products are removed from the premises daily or stored under refrigeration until removed are permitted by rule. In addition, areas used to hold animals or poultry for slaughter shall be kept dry and clean to control odors.

Adopted August 9, 2000

§106.242. Food Preparation.

Equipment used in eating establishments for the purpose of preparing food for human consumption is permitted by rule.

Adopted August 9, 2000

§106.243. Smokehouses.

Smokehouses in which the maximum horizontal inside cross-sectional area does not exceed 100 square feet are permitted by rule.

Adopted August 9, 2000

§106.244. Ovens, Barbecue Pits, and Cookers.

Ovens, mixers, blenders, barbecue pits, and cookers if the products are edible and intended for human consumption are permitted by rule.

Adopted August 9, 2000

§106.245. Ethyl Alcohol Facilities.

Ethyl alcohol (ethanol) production facilities having a capacity of less than 200 gallons of ethanol per day when natural gas, liquid petroleum gas, or Number 2 fuel oil is used to supply heat for cooking and distillation are permitted by rule. Drying of spent (distillers) grain and water stillage is not authorized under this section.

Adopted August 9, 2000