

**SUBCHAPTER 09C - CURRENT GOOD MANUFACTURING PRACTICES FOR SPECIFIC FOOD INDUSTRIES**

**SECTION .0100 - SOFT DRINK PLANTS**

<b>02 NCAC 09C .0101</b>	<b>SANITARY OPERATION OF PLANTS MANUFACTURING SOFT DRINKS</b>
<b>02 NCAC 09C .0102</b>	<b>BUILDING LOCATION</b>
<b>02 NCAC 09C .0103</b>	<b>CONSTRUCTION OF BUILDING</b>
<b>02 NCAC 09C .0104</b>	<b>SYRUP ROOM</b>
<b>02 NCAC 09C .0105</b>	<b>MACHINERY AND MAINTENANCE</b>
<b>02 NCAC 09C .0106</b>	<b>WATER SUPPLY</b>
<b>02 NCAC 09C .0107</b>	<b>PREPARATION OF SYRUP</b>
<b>02 NCAC 09C .0108</b>	<b>PROTECTION OF BOTTLE CROWNS</b>
<b>02 NCAC 09C .0109</b>	<b>CLEANING CONTAINERS AND EQUIPMENT</b>
<b>02 NCAC 09C .0110</b>	<b>EMPLOYEES</b>
<b>02 NCAC 09C .0111</b>	<b>TOILETS AND PREMISES</b>

*History Note: Authority G.S. 106-122; 106-128; 106-139; 106-140;  
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Amended Eff. May 1, 1983;  
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