§11-94-11 Dietetic services.

... (f) Food services, planning and storage.

...(2) Records of food purchased shall be filed and maintained for at least thirty days.

(3) Storing and handling of food.

(A) All food shall be procured, stored, prepared, distributed, and served under sanitary conditions.

(B) Dry or staple food items shall be stored above the floor in a ventilated room not subject to seepage or waste-water backflow, or contamination by condensation, leakages, rodents, or vermin.

(C) Perishable foods shall be stored at the proper temperatures to conserve nutritive values and prevent spoilage.