

**THE MANUFACTURE OF APPLE CIDER AND APPLE JUICE  
PART 1. CIDER**

Current with material published in Conn.L.J. through 6/10/08

**Sec. 21a-147-1. Equipment**

Equipment shall be housed. Equipment shall stand on a floor which can be cleaned. Dirt floors shall not be allowed in custom and commercial mills. Walls, floors and ceiling of the building shall be kept cleaned. All equipment shall be thoroughly cleaned at the end of each day's run, such cleaning to include washing and drying of cloths and scraping of racks.

(Effective July 27, 1984.)

**Sec. 21a-147-2. Cleaning of bottles**

When second-hand bottles are used or returned bottles accepted, such bottles shall be thoroughly washed with soap and hot water and rinsed with potable water before being refilled.

(Effective July 27, 1984.)

**Sec. 21a-147-3. Spigots and syphons**

Bottles shall be filled from a spigot or syphon started by bulb pressure. Use of mouth-started syphons is prohibited. Syphons shall be cleaned daily. Containers and spigots shall be thoroughly cleaned before refilling.

(Effective July 27, 1984.)

**Sec. 21a-147-4. Storage of pomace**

Pomace shall be stored at least fifty feet from the building in which the cider mill is located and in such a manner as not to contribute to insanitary conditions.

(Effective July 27, 1984.)

**Sec. 21a-147-5. Control of communicable disease**

No person suffering from any communicable or contagious disease shall be employed in or about an establishment where apple cider is manufactured or bottled. No person shall be employed in such establishment during the time in which a case of contagious disease exists in the house in which he resides, nor until such house has been disinfected, provided such person may be so employed if the local board of health issues a certificate that no danger of public contagion or

infection would result from the employment of such person in such establishment.

(Effective July 27, 1984.)

**Sec. 21a-147-6. Labeling of containers**

Each container in which cider is sold shall carry a label bearing the name of the contents, the name and address of the manufacturer or bottler, the volume of contents and the presence of preservative, if any is used. If any water is added to the juice, the presence and amount of such water shall be declared on the label.

(Effective July 27, 1984.)

**PART II. APPLE JUICE**

**Sec. 21a-147-7. Additional requirements**

Manufacturers of apple juice shall abide by all regulations designated for the manufacture of apple cider and in addition shall use clean, sound apples only and shall provide concrete floors in pressing and bottling rooms, said floors to be so graded as to be easily cleaned.

(Effective July 27, 1984.)

**Sec. 21a-147-8. Sanitation of plant and equipment**

A sufficient supply of hot and cold running water shall be available in the plant for the cleaning of equipment. Walls and ceilings shall be varnished or painted in a light color and kept clean. Doors, windows and other openings of any room in which apple juice shall be prepared and/or placed in containers shall be screened, all entrances and exits shall be equipped with automatic closing devices and each room in such establishment shall have at least one device for the catching of flies. Wash basins, sinks and toilets shall be provided for employees and no toilet shall open into any room used for the preparation or bottling of apple juice. An adequate supply of soap and single service towels shall be available for use of the employees.

(Effective July 27, 1984.)

**Sec. 21a-147-9. Protection from contamination**

Precaution shall be taken to safeguard apple juice from contamination by dust and windborne filth.

(Effective July 27, 1984.)

**Sec. 21a-147-10. Cleaning of containers**

New containers only shall be used unless bottle washing equipment of the type used in carbonated beverage plants is used, making it possible to soak the bottles in a solution containing three and one-half per cent alkali, of which sixty per cent shall be caustic (sodium hydroxide), for a period of at least five minutes at 120 ° F. and then rinsed in potable water. New containers shall be rinsed with hot water.

(Effective July 27, 1984.)