

TABLE OF CONTENTS

Bakeshops and Bakery Products

| | |
|--|-----------|
| Exemptions | 21a-156-1 |
| Labeling | 21a-156-2 |
| Homemade products | 21a-156-3 |
| Custard or cream defined | 21a-156-4 |
| Heating and refrigeration of custard. | 21a-156-5 |
| Refrigeration of custard-filled products during warm weather | 21a-156-6 |
| Cleaning of equipment. | 21a-156-7 |

Bakeshops and Bakery Products

Sec. 21a-156-1. Exemptions

The following products sold through interstate commerce shipments are hereby exempted from the provisions of section 21a-152 of the 1963 supplement to the general statutes: Pretzels, cookies, crackers, macaroons, bread and cracker crumbs, spaghetti, macaroni, melba toast, zwieback, Swedish crispbread, hermetically sealed containers of brown bread, plum pudding and other similar products, frozen dough and frozen mixes, bread sticks, cereal, meal and prepared mixes or other similar products, for which the commissioner deems exemptions justified.

(Effective July 27, 1984)

Sec. 21a-156-2. Labeling

All bakery products, in package form or prepacked in advance of retail sale, shall bear an ingredient declaration in the same manner as is provided for under the provisions of the Uniform Food, Drug and Cosmetic Act.

(Effective July 27, 1984)

Sec. 21a-156-3. Homemade products

The use of the terms “homemade” or “home maid,” or other similar terms, is limited to those products actually manufactured in the home and under conditions which normally prevail in the home.

Sec. 21a-156-4. Custard or cream defined

For the purpose of sections 21a-156-5 to 21a-156-7, inclusive, a cream or custard mix or cream or custard filler is defined as a material consisting principally of sugar, eggs and milk, either with or without a thickening agent, heated, cooled and applied to pastry without subsequent heating to a temperature of 180°F. or higher.

(Effective July 27, 1984)

Sec. 21a-156-5. Heating and refrigeration of custard

The custard mix shall be heated to a temperature of 180°F. or higher, then cooled immediately to a temperature of 50°F. or lower, and maintained at this temperature until used for filling.

(Effective July 27, 1984)

Sec. 21a-156-6. Refrigeration of custard-filled products during warm weather

During the months of April, May, June, July, August and September, custard-filled products shall not be manufactured or offered for sale unless they are kept under continuous refrigeration at a temperature of 50°F. or less from the time of manufacture until dispensed to the consumer. This regulation applies to hotels, restaurants and distributors, as well as to bakeries.

(Effective July 27, 1984)

Sec. 21a-156-7. Cleaning of equipment

All equipment and utensils with which custard filling comes in contact shall be cleaned and sterilized by a method approved by the commissioner of consumer protection.

(Effective July 27, 1984)