

**ADAIR COUNTY, MISSOURI
FOOD SANITATION ORDINANCE**

Introduction,

This ordinance governs Food Establishments, and Food Processors/Distributors as defined in this ordinance regarding construction, renovation and operation within Adair County, Missouri and requires certain permits, training, and knowledge of food safety and provides penalties for violation thereof.

These rules and regulations are used in conjunction with the FOOD SANITATION ORDINANCE adopted by the Adair County Commission on December 18th, 2002. These Rules and Regulations shall be liberally construed and applied to promote its underlying purpose of protecting the public health. The effective date is January 1st, 2003; effective date as amended is December 27, 2016.

SECTION A. AUTHORITY

This ordinance is enacted pursuant to Chapter 192 Section 192.300 RSMo which provides in part as follows:

The county commissions and the county health boards of the several counties may make and promulgate orders and ordinances or rules and regulation, respectively, as will tend to enhance the public health and prevent the entrance of infectious, contagious, communicable or dangerous diseases into such county, but orders or ordinances and rules and regulations shall not be in conflict with any rules or regulations authorized and made by the Department of Health in accordance with this chapter or by the Department of Social Services under Chapter 198 RSMo.

SECTION B. APPLICABILITY

1. The provisions of the U.S. Food and Drug Administration Current Good Manufacturing Practices 21 CFR (Code of Federal Regulations) Part 110 and the Missouri Code of State Regulations promulgated by the Missouri Department of Health and Senior Services concerning the management and personnel, employee restriction, food operations, equipment and facilities, and health and sanitation of food establishments, 19 CSR 20-1.025, including any revisions, modifications and amendments to the rule, any re-adoption of the rule, and the adoption of any successor rule or rules, which may be enacted after the adoption of this ordinance, shall apply to the enforcement of this ordinance and are incorporated in this ordinance by reference as though fully set forth herein, subject to the additions, modifications and substitutions specifically set forth in this ordinance.
2. These rules and regulations apply in Adair County to all Food Establishments and Food Processors/Distributors as defined in this ordinance.
3. The most current Food Code and Good Manufacturing Practice will be maintained at the Adair County Clerk's Office and the Adair County Health Department.

SECTION C. ADDITIONAL DEFINITIONS:

Any words or phrases not defined herein shall have their common ordinary meaning. Any words or phrases defined in the U. S. Department of Health and Human Services Public Health Service Food and Drug Administration 1999 Food Code, or the most recent FDA Food Code as adopted by the State of Missouri, and the United States Food and Drug Administration's Current Good Manufacturing Practice 21 CFR (Code of Federal Regulations) Part 110, (commonly known as Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food) any amendment, revision, edition, compilation or consolidation thereto shall have the meaning

contained therein.

The following words and phrases shall have the following meanings as used in these regulations in addition to the referenced provision definitions:

1. **Adair County Certificate of Approval for Certified Food Protection Managers:** hereafter, Certificate of Approval; A Document issued by the accrediting authority when a person has successfully completed a nationally accredited food safety program.
2. **Basic Sanitation Certificate:** A document provided by the Adair County Health Department or its authorized training provider; when a person provides evidence of satisfactory completion of a Basic Food Safety Sanitation Course offered or approved by the Adair County Health Department and has successfully passed an examination provided by the Adair County Health Department. The Basic Sanitation Certificate shall be renewed every three (3) years
3. **Board:** The Adair County Health Department Board of Trustees.
4. **Code:** The U. S. Department of Health and Human Services Public Health Service Food and Drug Administration 1999 Food Code relating to food establishments or the most recent FDA Food Code as adopted by the State of Missouri.
5. **Commissary:** a catering establishment, restaurant or any other place in which single service, food and food containers or supplies are kept, handled, prepared, packaged or stored.
6. **Critical Violation:** A violation of a provision of this regulation that, if in noncompliance, is more likely than other violations to contribute to food contamination, illness, or environmental health hazard.
7. **Designated Service Area:** A facility, designed to service Mobile Food Units, which shall have installed according to law potable water servicing equipment and liquid waste/sewage handling and shall be operated in a way that protects the water and equipment from contamination. Within the servicing area there shall be a location provided for the flushing and drainage of liquid wastes, separate from the location provided for water servicing. All sewage including liquid waste, shall be disposed of by a public sewage system or by an approved on-site sewage disposal system meeting Missouri Department of Health Construction Standards and operated according to law. Non-water-carried sewage disposal facilities are prohibited, except as permitted by the health authority in remote areas or because of special situation.
8. **Food Employee:** means an individual to include Managers and Owners, working with unpackaged food, food equipment or utensils, or food contact surfaces and those individuals that enter kitchens, food preparation areas, dishwashing areas, (utensil, equipment and food storage areas) or maintain salad bars.
9. **Food Establishment:** as defined in the Code and any place where canned foods are provided, excluding canned or bottled non-alcoholic beverages. Food Establishment does not include a temporary lemonade stand operated by a child, provided only lemonade is sold as a learning experience at the property on which the child resides.
10. **Food Processor/Distributor:** food warehouse, food storage facility, food processor, food manufacturer, or food distribution center.
11. **Good Manufacturing Practice:** The current regulation of the United State Food and Drug Administration relating to Food Processors/ Distributors presently titled "Current Good Manufacturing Practice 21 CFR (Code of Federal Regulations) Part 110", (commonly known as Current Good Manufacturing Practice in Manufacturing, Packing, or Holding Human Food).
12. **Hold Order:** an order to hold and not distribute food, such as a hold, detention, embargo, or seizure order that is hereinafter referred to as a hold order.

- 13. Mobile Food Unit:** vehicle mounted food service establishment designed to be readily movable and which may operate from a commissary and/or a designated service area. Mobile Food Units are not restricted to operate exclusively in conjunction with events or celebrations. Mobile Food Unit requirements are described in further detail, in this ordinance.
- 14. Person in Charge:** As defined in referenced Code and is able to respond correctly to the inspector's questions as they relate to the specific food operation and this ordinance.
- 15. Raw:** uncooked
- 16. Regulatory Authority:** The Adair County Health Department or an authorized representative.
- 17. Temporary Food Establishment:** A food establishment that operates for a period of no more than fourteen (14) consecutive days in conjunction with a single event or celebration, or operates at a designated farmers' market.

SECTION D. COMPLIANCE PROCEDURE FOR PERMITS AND CERTIFICATES

1. The Regulatory Authority is the issuing authority for the permits issued based on receipt of application and compliance with these rules and regulations. There are five types of permits; Food Establishment, Temporary Food Establishment, Mobile Food Unit, Food Processor/Distributor, and Provisional. A provisional permit may be issued at the discretion of the Regulatory Authority.
2. No person shall operate a Food Establishment or Food Processor/Distributor that does not possess a valid County Food Permit (hereafter, "permit") issued by the Regulatory Authority. Only a person who complies with these Rules and Regulations shall be entitled to receive or retain a permit. Permits are nontransferable from person or place. A valid permit shall be posted in a public accessible part of every Food Establishment and Food Processor/Distributor. Permits shall be renewed on an annual basis. A Fee of one hundred dollars (\$100.00) shall be paid prior to the issuance of a permit or the renewal of a permit with the exception of a Temporary Food Establishment Permit, which shall be twenty dollars (\$20.00). Renewal applications received incomplete or after the due date specified on the application will be assessed a fifty dollar (\$50.00) penalty in addition to the permit fee prior to issuance of any permit to that applicant.
- 2a. A Temporary Food Establishment shall obtain a Temporary Food Establishment Permit for any event lasting two or more consecutive days.
3. Prior to approval of an application for a permit, the Regulatory Authority shall inspect proposed Food Establishment or Food Processor/Distributor to determine compliance with the requirements of these Rules and Regulations.
4. The Regulatory Authority shall issue a permit to the applicant provided the inspection concludes the Food Establishment or Food Processor/Distributor complies with the requirements of these Rules and Regulations.
5. Any person that desires to operate a Food Establishment or Food Processor/Distributor shall make written application for a permit on forms provided by the Regulatory Authority. Applications for temporary food establishments shall include the dates of proposed operation.

6. The regulatory authority shall perform routine inspections of Food Establishments and Food Processor/Distributors. Additional inspections and or re-inspections of the Food Establishment and Food Processor/Distributor shall be performed as often as necessary for the enforcement of this ordinance. Exceptions: 1) When the Food Establishment is routinely inspected for health and sanitation conditions by another governmental agency with standards and enforcement provisions, inspections will be at the discretion of the regulatory authority. 2) Inspections and Permits are not required for Food Processors/Distributors that are inspected for health and sanitation conditions by another governmental agency that has standards and enforcement provisions. 3) Temporary Food Establishments will be inspected at the discretion of the regulatory authority.

SECTION E. EDUCATIONAL REQUIREMENTS

1. No person shall be a "person in charge" (or manager) of a Food Establishment or Food Processor/Distributor unless such possesses a Certificate of Approval. The Certificate of Approval shall be valid until the expiration date specified on the certificate. In the case of newly opened Food Establishment or Food Processor/Distributor, operation may be granted until the first date available for food service training. Training requirements will be enforced 1 year from the original date of adoption (12/18/2002) of this ordinance. Food Processors/Distributors shall meet the same educational requirements as a food establishment in this ordinance. Food Processor/Distributor educational requirements may be waived by the Regulatory Authority. The Regulatory Authority will determine the educational requirements for Food Processors/Distributors. Hazard Analysis of Critical Control Points and their prerequisites, demonstration of knowledge by the person in charge and compliance with the Good Manufacturing Practices will be the determining factors for education requirements.
2.
 - a. An approved refresher-training course shall be successfully completed prior to expiration of the Certificate of Approval. When public health food safety related issues arise additional training may be required.
 - b. An approved refresher-training course shall be successfully completed prior to the expiration of the Basic Sanitation Certificate. The Basic Sanitation Certificate is valid for 3 years.
 - c. A Certificate of Approval can be counted as a basic sanitation certificate.
3. No food establishment that prepares potentially hazardous foods from raw ingredients, to include mobile food units, shall remain open for business unless while during business hours fifty percent (50%) of all food employees on duty possess a Basic Sanitation Certificate or Certificate of Approval.
4. Food Establishments providing unfrozen potentially hazardous foods shall have a Manager with a Certificate of Approval. During business hours a food employee shall be present that possess a Basic Sanitation Certificate. Raw potentially hazardous food preparation is prohibited.
5. Food Establishments providing only pre-packaged food and/or canned foods shall be exempt from a Certificate of Approval provided the Food Establishment Manager possesses a Basic Sanitation Certificate
6. Food Establishments providing unpackaged non-potentially hazardous foods shall be exempt from the requirement of a Certificate of Approval, provided a Food Employee with a Basic Sanitation Certificate is present during business hours.
7. Temporary Food Establishments shall be exempt from educational requirements unless required by the regulatory authority.
8. A file with copies of certificates will be maintained at the Food Establishment or Processor/Distributor.
9. The Regulatory Authority may waive or modify the educational requirements for any

establishment.

SECTION F. REVIEW OF PLANS

1. Whenever a Food Establishment or Food Processor/Distributor is constructed or extensively remodeled or an existing structure is converted to use as a Food Establishment or Food Processor/Distributor, properly prepared plans and specifications for such construction, remodeling or conversion shall be submitted to the Regulatory Authority for review and approval before construction, remodeling, or conversion is begun. The plans and specifications shall indicate the proposed layout, arrangement, mechanical plans, and construction materials of work areas, and the type and the model of proposed fixed equipment and facilities. The Regulatory Authority shall approve the plans and specifications provided they are in compliance with the requirements of these Rules and Regulations. No Food Establishment or Food Processor/Distributor shall be constructed, extensively remodeled, or converted except in accordance with plans and specifications approved by the Regulatory Authority. The Regulatory Authority will evaluate plans and specifications with regard to food safety and sanitation.
2. Whenever plans and specifications are required by Section, F.1. of these Rules and Regulations, the Regulatory Authority shall inspect the Food Establishment or Food Processor/Distributor prior to permit issuance and the start of operations, to determine compliance with the approved plans and specifications.

SECTION G. ADDITIONAL REQUIREMENTS FOR MOBILE FOOD UNITS

1. A Mobile Food Unit not sufficiently equipped to wash, rinse, and sanitize equipment and utensils, and/or requiring additional storage for supplies must return to a designated service area and/or a commissary daily.
2. A Mobile Food Unit may not be operated at one location for more than three (3) consecutive days without being moved off-site for at least 24 hours, except when operated in conjunction with an event or celebration. During this off-site time, the Mobile Food Unit should be returned to its Designated Service Area for dumping waste tank(s), replenishing potable water tank(s), and conducting necessary maintenance.
3. The unit while in operation shall be located to provide approved conveniently accessible toilets.
4. Mobile food units shall provide only single-service articles for use by the consumer.
5. The Administrative Authority may impose additional requirements to protect against health hazards related to the conduct of the Food Establishment as a Mobile Food Unit, may prohibit the sale of some or all potentially hazardous food from mobile food units and when no health hazard exists, may waive or modify requirements of this rule for Mobile Food Units. When the Administrative Authority does waive or modify requirements of these rules and regulations, the Mobile Food Unit shall comply with these requirements.
6. A Mobile Food Unit, except one that provide only pre-packaged foods, shall have a potable water system under pressure. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing and hand washing. Plumbing to be installed according to chapter 5 of the Code. In addition water inlet shall be provided with a transition connection of a size or type that will prevent its use for any other service.
7. Liquid waste shall not be discharged from the retention tank when the mobile food unit is in motion. All connections on the vehicle for servicing a mobile food unit's waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connection shall be located lower than the water inlet connection to prevent contamination of the potable water system.

8. Openings to the outside shall be effectively protected against the entrance of dust, debris, insects and rodents. Mobile Food Units shall have tight-fitting, solid or screened doors, and counter-service openings shall be kept closed except when in use.

SECTION H. FOOD PROTECTION:

1. A Risk Control Plan may be required when effective food safety measures are not maintained. The Risk Control Plan can include monitoring, record keeping and corrective actions taken including documentation of corrective actions. The requirement for a Risk Control Plan is at the discretion of the Regulatory Authority.
2. During transportation of items for human consumption, food, food related single service items and food utensils shall be kept in covered containers or completely wrapped or packaged to protect from contamination. During transportation, food and food utensils shall meet the requirements of this ordinance relating to food protection and storage.
3. In the event of a fire, flood, disrupted electrical or water service, sewage backup in the facility or similar event that might result in the contamination of food or that might prevent potentially hazardous food from being held at required temperatures, the person in charge shall immediately contact the regulatory authority.
4. Temporary Food Establishments shall comply with the Guidelines for Temporary Food Establishments. The Regulatory Authority may impose additional requirements to protect against health hazards related to the operation of a Temporary Food Establishment, may prohibit the sale of some or all potentially hazardous food from a Temporary Food Establishment and, when no health hazard exists, may waive or modify requirements of this rule for a Temporary Food Establishment. When the Regulatory Authority does waive or modify requirements of these rules and regulations, the Temporary Food Establishment shall comply with these requirements.

SECTION I. EXAMINATION AND CONDEMNATION OF FOOD

1. The Regulatory Authority may examine or take samples of food as necessary to detect adulterated or misbranded food. The Regulatory Authority may condemn and forbid the sale of, or cause to be removed or destroyed, any food which is adulterated or misbranded.
2. Food may be examined or sampled by the regulatory authority as often as necessary for enforcement of this ordinance.
3. The Administrator of the Adair County Health Department or an authorized Representative may, upon written notice to the owner or person in charge, and specifying with particularity the reasons therefore (adulterated or misbranded), place a hold order on any food or food related single service items which it believes is in violation of sections of this ordinance. The regulatory authority shall tag, label, or otherwise identify any food and/or food related single service items subject to the hold order. No food or food related single service items subject to a hold order shall be used, served, or moved from the establishment. The Administrator of the Adair County Health Department or an authorized representative shall permit storage of the food and/or food related single service items under conditions specified in the hold order unless storage is not possible without risk to the public health. The hold order shall state that a request for hearing may be filed within 10 days and that if no hearing is requested the food shall be destroyed. If a request for hearing is received, the hearing shall be held within 20 days after receipt of the request. On the basis of evidence produced at that hearing, the hold order may be vacated, or the owner or person in charge of the food or food related single service items may be directed by written order to denature or destroy such food and or food related single service items.

SECTION J. INSPECTION PROCEDURES

1. Representatives of the Regulatory Authority shall be permitted to enter any Food Establishment or Food Processor/Distributor at any reasonable time for the purpose of making inspections to determine compliance with these Rules and Regulations. The representative shall be permitted to examine the records of the establishment with regard to fulfillment of educational requirements, information pertaining to food and supplies purchased, received, or used. These records shall be maintained and current.
2. Whenever an inspection of a Food Establishment or Food Processor/Distributor is made, the findings shall be recorded on the inspection report. Inspection remarks shall be written to state deficiencies observed and reference, by section number, the section violated. The referenced section states what is required. A copy of the completed inspection report shall be furnished to the person in charge of the establishment at the conclusion of the inspection. Inspection reports shall be maintained at the Food Establishment or Food Processor/Distributor for three years. The completed inspection report is a public document available for inspection.
3. Correction of violations: The inspection report form shall specify a reasonable period of time for the correction of the violations and in accordance with the following provisions:
 - a. If an imminent health hazard exists, operations shall not be resumed until authorized by the Regulatory Authority. (Examples include but are not limited to: a complete lack of refrigeration, sewage backup into the establishment, extended loss of water supply, or extended power outage.)
 - b. Critical violations shall be corrected in the period of time specified in the inspection report.
 - c. The method of follow-up inspection is at the discretion of the Regulatory Authority.
 - d. All non-critical violations shall be corrected as soon as possible, and not later than the date of the next routine inspection.
 - e. In the case of temporary food establishments all violations shall be corrected within twenty-four (24) hours. If violations are not corrected within twenty-four (24) hours, the establishment shall immediately cease food service operations until authorized to resume by the Regulatory Authority.
 - f. The inspection report shall state that failure to comply with any time provided for correction may result in suspension of food service operations. An opportunity for a hearing regarding the inspection report or the time limitations shall be provided if a written request is filed with the Regulatory Authority within ten (10) calendar days following delivery of the inspection report to the establishment. If a written request for hearing is made, a hearing shall be held within twenty (20) calendar days of receipt of the request.
 - g. Whenever a food establishment or Food Processor/Distributor is required under the provisions of these Rules and Regulations to cease operations, it shall not resume operations until it is shown on re-inspection that the conditions responsible for the order to cease operations no longer exist. Opportunity for re-inspection shall be offered within a reasonable time.

SECTION K. CLOSING ORDER PROCEDURES

1. The Regulatory Authority may, without warning, notice, or hearing, close any Food Establishment or Food Processor/Distributor or suspend any permit to operate a Food Establishment or Food Processor/Distributor if the holder of the permit is not in compliance with the requirements of these Rules and Regulations or if the operation of the Food Establishment or Food Processor/Distributor otherwise constitutes a substantial hazard to public health. Suspension is effective upon service of the notice required by these Rules and Regulations. When a permit is suspended, Food Establishment or Food Processor/Distributor operations shall immediately cease. Whenever a permit is suspended, the holder of the permit shall be afforded an opportunity for a hearing within twenty (20) calendar days of receipt of a written request for a hearing. In lieu of suspension of permit and/or complete closure of operation, the regulatory authority may, when no additional health hazard exists, restrict and or prevent use of an area of a building and or equipment. The area and or equipment must be re-inspected prior to removal of restriction and or prevented use.
2. Whenever a permit is suspended, the holder of the permit or the person in charge or person operating without a permit of the Food Establishment or Food Processor/Distributor shall be notified in writing that the permit is, upon service of the notice, immediately suspended and that an opportunity for hearing shall be provided if a written request for hearing is filed with the Regulatory Authority within ten (10) calendar days. If no written request for hearing is filed within ten (10) calendar days, then no hearing shall be held and the suspension is final. The Regulatory Authority may rescind the suspension at any time if the reason(s) for suspension no longer exist.
3. The regulatory authority may, after providing an opportunity for a hearing, revoke a permit for serious or repeated violations of any of the requirements of these Rules and Regulations or for interference with the Regulatory Authority in the performance of duty.
4. Prior to revocation, the Regulatory Authority shall provide written notice to the holder of the permit or the person in charge of the food establishment, of the specific reason(s) for which the permit is to be revoked and that the permit shall be revoked at the expiration of (10) days following service of the notice. Unless a written request for a hearing is filed with the regulatory authority by the holder of the permit or certificate within the ten (10) day period, the revocation of the permit is final.
5. Circumstances that may result in suspension or revocation of a permit:
 - a. One (1) or more identical repeat critical violations on two (2) consecutive inspections;
 - b. Three (3) or more critical violations on two (2) consecutive inspections.
 - c. Ten (10) or more non-critical items on two (2) consecutive inspections;
 - d. Repeated violations on (3) or more consecutive inspections
 - e. Critical violations on (3) or more consecutive inspections or
 - f. An imminent health hazard
6. A notice provided for in these Rules and Regulations is properly served when it is delivered to the holder of the permit or the person in charge, or person operating without a permit or it is mailed by certified mail to the last known address of the holder of the permit or when the notice is posted on the entrance to the establishment. A copy of the notice shall be filed in the records of the Regulatory Authority.

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7. The Regulatory Authority shall conduct hearings provided for in these Rules and Regulations at a time and place designated by the Regulatory Authority. Oral testimony shall be recorded verbatim. The Regulatory Authority shall make a decision based upon the complete hearing record and shall sustain, modify or rescind any notice or order at issue in the hearing. The Regulatory Authority shall provide a written report of the decision. The report shall be mailed to the holder of the permit by certified U.S. Mail, return receipt requested.

8. Whenever revocation of a permit is final, the holder of the permit or certificate may make written application for a new permit following correction of violations.

SECTION L. PROCEDURE WHEN DISEASE TRANSMISSION IS SUSPECTED

When the Regulatory Authority has reasonable cause to suspect possible disease transmission by an employee of a food establishment, it may secure a morbidity history of the suspected employee or make any other investigations as indicated and shall take appropriate action. The Regulatory Authority may require any or all of the following measures:

1. Immediate exclusion of the employee from employment in the food establishment.
2. Immediate closing of the food establishment until in the opinion of the Regulatory Authority, no further danger of disease outbreak exists.
3. Restriction of the employee's duties to an area of the establishment where there is no possibility of disease transmission.
4. Appropriate medical and laboratory examination of the exposed employee and the exposed employee's body discharges as approved by the Adair County Health Department.

SECTION M. VIOLATIONS AND PENALTIES

Any person (or responsible officer or employer of that person) who violates a provision of these Rules and Regulations and any person (or responsible officer or employer of that person) who is the holder of a permit or certificate or who otherwise operates a food establishment that does not comply with any of its requirements (including safeguards established in connection with grants or variances or special exceptions) shall be guilty of a misdemeanor punishable as provided in 196.235 and 196.265 RSMo, and upon proper complaint shall be prosecuted. Any person who violates this rule and regulation or fails to comply with any of its requirements shall upon conviction in a Court of Record, be fined and/or imprisoned as provided by law and shall pay costs and expenses involved in the case, including expenses of prosecution. Each day in which any such violation exists shall be deemed a separate offense. Nothing herein contained shall prevent the County of Adair or other appropriate Authority from taking such other lawful action as is necessary to prevent or remedy any violation. The Regulatory Authority may seek to enjoin violation of these Rules and Regulations.

SECTION N. ENFORCEMENT INTERPRETATION

The Regulatory Authority shall enforce these Rules and Regulations in accordance with interpretations thereof contained in the Missouri Code of State Regulations promulgated by the Missouri Department of Health and Senior Services in 19 CSR 20-1.025, including any revisions, modifications and amendments to the rule, any re-adoption of the rule, and the adoption of any successor rule or rules, which may be enacted after the adoption of this ordinance, and the United States Food and Drug Administration's Current Good Manufacturing Practice 21 CFR Part 110, any amendment, revision, edition, compilation or consolidation thereto. Three copies of which are on file and available for inspection in the County Clerk's Office of the County of Adair, Missouri.

SECTION O. FOOD ESTABLISHMENTS OUTSIDE JURISDICTION

Food from food establishments outside the jurisdiction of the Regulatory Authority may be sold within the County of Adair if such food establishments conform to the provisions of the Rules and Regulations or to substantially equivalent provisions. To determine the extent of the compliance with such provisions the Regulatory Authority may accept reports from responsible authorities in other jurisdictions where such food establishments are located. All foods brought into the County of Adair from other areas or jurisdictions shall meet all the requirements of these Rules

SECTION P. UNCONSTITUTIONALITY CLAUSE OR INVALIDITY CLAUSE

Should any section, paragraph, sentence, clause, or phrase of these Rules and Regulations be declared unconstitutional or invalid for any reason, the remainder of said Rules and Regulations shall not be affected thereby.