State of Delaware Food Code

DEPARTMENT OF HEALTH AND SOCIAL SERVICES
Division of Public Health
Jesse Cooper Building

Federal and Water Streets
Dover. DE 19901

http://_____

2014

(All current or previous regulations or parts of regulations in conflict with this State of Delaware Food Code are hereby repealed.)

*Severability. Should any part, sub-part, section, paragraph, sentence or phrase of this State of Delaware Food Code be declared unconstitutional or invalid by any competent authority, the remainder of this Code shall not be affected in anyway.

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