

901:3-1-04

Sanitary Operations.**(A) General maintenance.**

Buildings, fixtures, and other physical facilities of the plant shall be maintained in a sanitary condition and shall be kept in repair sufficient to prevent food from becoming adulterated. Cleaning and sanitizing of utensils and equipment shall be conducted in a manner that protects against contamination of food, food-contact surfaces, or food-packaging materials.

(B) Toxic materials.

(1) Cleaning compounds and sanitizing agents used in cleaning and sanitizing procedures shall be safe and effective under the conditions of use. Only the following toxic materials may be used or stored in a plant where food is processed or exposed:

(a) Those required to maintain clean and sanitary conditions;

(b) Those necessary for use in laboratory testing procedures;

(c) Those necessary for plant and equipment maintenance and operation; and

(d) Those necessary for use in the plant's operations.

(2) Toxic cleaning compounds, sanitizing agents, and pesticide chemicals shall be identified, held, and stored in a manner that protects against contamination of food, food-contact surfaces, or food-packaging materials. All relevant rules promulgated by other federal agencies and the Ohio department of agriculture for the application, use, or holding of these products shall be followed.

(C) Animal and pest control.

No animals or pests shall be allowed in any area of a food plant. Guard dogs or support animals may be allowed in some areas of a plant if the presence of the dogs or support animals is unlikely to result in contamination of food, food-contact surfaces, or food-packaging materials. Effective measures shall be taken to exclude pests from the processing areas and to protect against the contamination of food on the premises by pests. The use of insecticides or rodenticides is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food-packaging materials. A restricted use pesticide shall be applied in accordance with Chapter 921 of the Revised Code and the rules adopted thereunder.

(D) Sanitation of food-contact and non food contact surfaces.

All food-contact surfaces, including utensils and food-contact surfaces of equipment, shall be cleaned to protect against contamination of food.

- (1) Food-contact surfaces used for manufacturing or holding low moisture food shall be in a dry, sanitary condition at the time of use. When the surfaces are wet-cleaned, they shall, when necessary, be sanitized and thoroughly dried before subsequent use.
 - (2) In wet processing, all food-contact surfaces shall be cleaned and sanitized before use and after any interruption during which the food-contact surfaces may have become contaminated. Where equipment and utensils are used in a continuous production operation, the utensils and food-contact surfaces of the equipment shall be cleaned and sanitized as necessary.
 - (3) Non food contact surfaces of equipment used in the operation of food plants shall be cleaned as frequently as necessary to protect against the contamination of food.
 - (4) Sanitizing agents shall be effective and safe under conditions of use. Any facility, procedure, or machine is acceptable for cleaning and sanitizing equipment and utensils if it is established that the facility, procedure, or machine will routinely render equipment and utensils clean and provide effective cleaning and sanitizing treatment.
- (E) Storage and handling of cleaned portable equipment and utensils.
- Cleaned and sanitized portable equipment with food-contact surfaces and utensils shall be stored in a location and manner that protects food-contact surfaces from contamination.

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