

901:3-1-07**Controls.**

- (A) All operations in the receiving, inspecting, transporting, segregating, preparing, manufacturing, packaging, and storing of food shall be conducted in accordance with plant sanitation standard operating procedures that conform to this Chapter.
- (B) Quality control operations shall be employed to ensure that food is safe and food-packaging materials are safe and suitable.
- (C) Overall sanitation and quality control of the plant shall be under the supervision of one or more individuals assigned responsibility for this function.
- (D) The operator shall ensure that production procedures do not contribute contamination from any source. Chemical, microbial, or extraneous-material testing procedures shall be used where necessary to identify sanitation failures or possible food contamination.
- (E) All food that has become contaminated to the extent that it is adulterated shall be rejected, or, if permissible, treated, or processed to eliminate the contamination.

Replaces: 901:3-37-02, 901:3-41-11, 901:3-41-12, 901:3-41-13, 901:3-41-14,
901:3-41-15

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