

901:3-1-08

Raw materials and other ingredients.

- (A) Raw materials and other ingredients shall be inspected and segregated or otherwise handled as necessary to ascertain that they are clean and suitable for processing into food and shall be stored under conditions that will protect against contamination and minimize deterioration.
- (B) Raw materials shall be washed or cleaned as necessary to remove soil or other contamination. Water may be reused for washing, rinsing, or conveying food if it does not increase the level of contamination of the food.
- (C) Raw materials and other ingredients shall either not contain levels of microorganisms that may produce food poisoning or other disease in humans, or they shall be pasteurized or otherwise treated during manufacturing operations so that they no longer contain levels that would cause the product to be adulterated. Compliance with this requirement may be verified by any effective means, including purchasing raw materials and other ingredients under a supplier's guarantee or certification.
- (D) Raw materials and other ingredients susceptible to contamination with aflatoxin or other natural toxins shall comply with defect action levels for poisonous or deleterious substances before these materials or ingredients are incorporated into finished food. Compliance with this requirement may be accomplished by purchasing raw materials and other ingredients under a supplier's guarantee or certification, or may be verified by analyzing these materials and ingredients for aflatoxins and other natural toxins.
- (E) Raw materials, other ingredients, and rework susceptible to contamination with pests, undesirable microorganisms, or extraneous material shall comply with applicable defect action levels for natural or unavoidable defects if a manufacturer wishes to use the materials in manufacturing food. Compliance with this requirement may be verified by any effective means, including purchasing the materials under a supplier's guarantee or certification, or examination of these materials for contamination.
- (F) Raw materials, other ingredients, and rework shall be held in bulk, or in containers designed and constructed so as to protect against contamination and shall be held at such temperature and relative humidity and in such a manner as to prevent the food from becoming adulterated. Material scheduled for rework shall be clearly identified for that purpose.
- (G) Frozen raw materials and other ingredients shall be kept frozen. If thawing is required prior to use, it shall be done in a manner that prevents the raw materials and other ingredients from becoming adulterated.

(H) Liquid or dry raw materials and other ingredients received and stored in bulk form shall be held in a manner that protects against contamination.

R.C. 119.032 review dates: 06/10/2010 and 06/10/2013

CERTIFIED ELECTRONICALLY

Certification

06/10/2010

Date

Promulgated Under: 119.03
Statutory Authority: 3715.021, 3715.02
Rule Amplifies: 3715.03, 3715.59, 3715.62
Prior Effective Dates: 12-23-66; 4-28-03