

901:3-46-08

**Production/processing areas.**

- (A) Perimeter walls and roofs shall effectively protect the premises of the production and processing areas from the weather and the entry of rodents, birds, insects (except those involved in the production of the product), and other vermin and animals.
- (B) Floors in the production and processing areas, shall be constructed of concrete, wood, or well maintained gravel. A dirt floor shall not be used except in those areas where insects are maintained for the production of the product.
- (C) Light bulbs shall be shielded, coated, or otherwise shatter-resistant over processing and bottling equipment.
- (D) Soap, disposable paper towels, and a method to adequately wash hands shall be provided and used.
- (E) All food-contact equipment, including hoses, shall be stored off the ground.
- (F) Food-contact surfaces of equipment used for processing shall be maintained in good repair, be easily cleanable, shall not contain any chemicals or other hazardous materials including lead, lead based paint, or lead solder.
- (G) Food-contact surfaces shall be cleaned and sanitized prior to use and after any interruption during which food contact surfaces may have become contaminated.
- (H) Non food-contact surfaces of equipment used in operation shall be cleaned as frequently as necessary to protect against the contamination of food.
- (I) There shall be no storage or handling of gasoline, oil, pesticides, and other hazardous materials with food, food grade equipment, or in the area used to process food.

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CERTIFIED ELECTRONICALLY

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Certification

06/10/2010

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Date

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