

901:3-7-07

Sanitation control procedures.**(A) Sanitation monitoring.**

Each processor shall monitor the sanitary conditions and practices during processing. Each processor shall correct in a timely manner any sanitary conditions and practices that are not met to ensure, at a minimum, conformance with those sanitary conditions and practices specified in Chapter 901:3-1 of the Administrative Code that are both applicable to the plant and the food being processed and relate to the following:

- (1) Safety of the water that comes into contact with food or food contact surfaces; or is used in the manufacture of ice;
- (2) Condition and cleanliness of food contact surfaces, including utensils, gloves, and outer garments;
- (3) Prevention of cross-contamination from insanitary objects to food, food packaging material, and other food contact surfaces, including utensils, gloves, and outer garments, and from raw product to cooked product;
- (4) Maintenance of hand washing, hand sanitizing, and toilet facilities;
- (5) Protection of food, food packaging material, and food contact surfaces from adulteration with lubricants, fuel, pesticides, cleaning compounds, sanitizing agents, condensate, and other chemical, physical, and biological contaminants;
- (6) Proper labeling, storage, and use of toxic compounds;
- (7) Control of employee health conditions that could result in the microbiological contamination of food, food packaging materials, and food contact surfaces; and
- (8) Exclusion of pests from the food plant.

(B) Sanitation control records.

Each processor shall maintain sanitation control records that, at a minimum, document the monitoring and corrections prescribed by paragraph (A) of this rule. These records are subject to the requirements of rule 901:3-7-05 of the Administrative Code.

Effective:

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Certification

Date

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