**Section 730.7000 Adequate Sanitation Principles**

All operations in the receiving, inspecting, transporting, packaging, segregation, preparing, processing, and storing of food shall be conducted in accord with adequate sanitation principles. Overall sanitation of the plant shall be under the supervision of an individual assigned responsibility for this function. All reasonable precautions, including those described in Sections 730.7010 through 730.7100, shall be taken to assure that production procedures do not contribute contamination such as filth, harmful chemicals, undesirable microorganisms, or any other objectionable material to the processed product.