**Section 735.60 Sanitary Operations**

a) General Maintenance.

1) Physical Facilities: The building, equipment, utensils, and all other physical facilities of the plant shall be kept in good repair and shall be kept clean and maintained in an orderly, sanitary condition. Waste materials shall be frequently removed from the working area during plant operation and adequate waste receptacles shall be provided. Detergents and disinfectants employed should be appropriate to the purpose and should be so used as to present no hazard to public health.

2) Toxic Materials: All rodenticides, fumigants, insecticides or other toxic substances shall be stored in separate locked rooms or cabinets and handled only by or under the supervision of personnel with a thorough understanding of the hazards involved, including the possibility of contamination of the product.

b) Animal and Vermin Control.

1) The fish processing plant shall be free of rodents, rodent harborages, insects and insect breeding places. Effective measures shall be used to control and eliminate insects, rodents, other vermin, dogs, cats and other domestic animals from the plant at all times.

2) Insecticides and rodenticides shall be used in a manner which precludes the possibility of contamination of a food product. In the case of rodenticides this shall mean the use of an enclosed bait station of sufficient strength and so fastened to prevent its being crushed or tipped over, thereby allowing the rodenticide to become scattered outside of the bait station. Insecticides shall be used in a manner approved by the Illinois Department of Public Health.

c) Sanitation of Equipment and Utensils.

1) General: All utensils and product contact surfaces of equipment used in a fish smoking establishment shall be sanitized prior to each use, and following any interruption of operations during which contamination of such utensils and contact surfaces of equipment is likely to have occurred. When such equipment and utensils are used on a continuous or production line basis in a fish smoking plant, the contact surfaces of such equipment and utensils shall be cleaned and sanitized at approved intervals throughout the processing day on an approved schedule.

2) Single-Service Articles: All single-service articles shall be stored, handled and dispensed in a sanitary manner, and shall be used only once.

d) Storage of Cleaned Equipment and Utensils: After cleaning and until use, all utensils and product contact surfaces of equipment shall be so stored and handled as to be protected from contamination.