**Section 738.610 General Maintenance**

a) Physical Facilities. All buildings, fixtures and other physical facilities are kept neat, clean, free of litter and rubbish and in good repair. All manufacturing plants shall have a definite cleaning schedule set up for all areas of the plant to guarantee the preceding sentence.

b) Toxic Materials. Only those poisonous and toxic materials required to maintain manufacturing plants in a sanitary condition and for sanitizing of equipment and utensils shall be present in any area used in connection with food processing operations. All containers of poisonous and toxic materials shall be marked and labeled, and when not in use, shall be stored in cabinets which are used for no other purpose. These storage cabinets shall not be located in the preparation, packaging or ingredient storage rooms. Bactericides and cleaning compounds shall not be stored in the same cabinet or room area with poisonous and/or toxic materials.