**Section 738.630 Sanitizing of Equipment and Utensils**

Equipment and Utensil Sanitation.

a) General. Multiple-service containers, premix and postmix tanks, equipment and utensils used in the handling, processing, storing or transporting of products or ingredients shall be thoroughly cleaned after use. They shall be subjected effectively to an approval sanitizing process prior to each use. The methods shall be such that products and their ingredients shall not be contaminated or adulterated. Chemicals used for cleaning and bactericidal treatments shall have labels which identify the contents.

b) Single-Service Articles.

1) Single-service articles, including cans or other containers, closures and gaskets, shall be stored in sanitary boxes, cartons, tubes or otherwise protected. Such articles shall be dispensed in such a manner as to prevent contamination.

2) No single-service article shall be used more than once.