**Section 740.60 Sanitary Operations**

a) General Maintenance

1) 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.

2) Toxic Materials

A) Only those poisonous and toxic materials required to maintain a beverage manufacturing plant in a sanitary condition, and for sanitization 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 syrup, bottle washing and filling, 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.

B) Bactericides, cleaning compounds or similar materials for use on beverage or beverage ingredient contact surfaces shall not be used in a manner or concentration so as to leave a toxic residue on such surfaces, nor constitute a health hazard to employees or consumers. Poisonous polishing materials shall not be used on equipment or utensils or be stored in a beverage manufacturing plant.

C) Poisonous materials shall not be used in any way so as to contaminate beverages, beverage ingredients, bottles or other containers, closures, equipment or utensils nor to constitute any hazard to employees or customers.

b) Animal and Vermin Control

1) The beverage manufacturing 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 all other animals from the plant at all times.

2) Insecticides and rodenticides shall be used in a manner which precludes the possibility of contaminating beverages, beverage ingredients, containers, closures and equipment. 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.

c) Sanitation of Equipment and Utensils

Equipment and Utensil Sanitation

1) General. Multiple-service gallon jugs, premix and post-mix tanks, equipment, and utensils used in the handling, processing, storing, or transporting of beverages or beverage ingredients shall be thoroughly cleaned after use. They shall be subjected effectively to an approved sanitizing process prior to each use. The methods shall be such that soft drinks and their ingredients shall not be contaminated or adulterated. Chemicals used for cleaning and bactericidal treatments shall have labels which identify the contents. Fillers shall be cleaned and sanitized at the end of each day's operation and flushed with potable water before beginning operations. Since accepted industry practice permits syrup to remain in the syrup tanks and lines between periods of processing operations, the syrup tanks and lines will be cleaned and sanitized when emptied, as scheduled by the plant. After scheduled cleaning and sanitizing, the syrup tanks and lines shall be flushed with potable water before beginning operations.

2) Single Service Articles

A) Single service articles including bottles, 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.

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

d) Storage and Handling of Cleaned Portable Equipment and Utensils

1) Cleaned, and sanitized, portable equipment, equipment parts, and utensils shall be stored above the floor in a clean, dry location in suitable area in the manufacturing facility to protect contact surfaces from splash, dust and other contamination. Contact surfaces of fixed equipment shall also be protected from splash, dust and other contamination. Equipment parts may be reassembled after air drying provided that the assembled equipment is protected from contamination and rinsed with a sanitizing solution followed by a potable water rinse prior to being used.

2) Whenever practicable, equipment and utensils shall be stored, inverted or covered. In all cases the equipment and utensils shall be air dried.