**Section 743.50 Interior Construction and Maintenance**

a) Non-Food-Contact Surfaces. The non-food-contact surfaces of the interior of vending machines shall be so designed and constructed as to permit easy cleaning, and to facilitate maintenance operation. Inaccessible surfaces or areas shall be minimized.

b) Food-Contact Surfaces. All food-contact surfaces of vending machines shall be smooth, in good repair, and fee of breaks, corrosion, open seams, cracks, and chipped places. The design of such surfaces shall be such as to preclude routine contact between food and V-type threaded surfaces. All joints and welds in food-contact shall be smooth; and all internal angles and corners of such surfaces shall be rounded to facilitate cleaning.

c) Food-Contact Surfaces, Materials & Design.

1) All food-contact surfaces of vending machines, including containers, pipes, valves, and fittings, shall be constructed of non-toxic, corrosion-resistant, and relatively nonabsorbent materials, and shall be kept clean. In all vending machines in which carbon dioxide is used to propel water, food or other ingredients, all food-contact surfaces in the system shall be of such material as to preclude the production of toxic substances which might result from interaction between the carbon dioxide and food-contact surfaces. All food-contact surfaces, unless designed for in-place cleaning, shall be accessible for manual cleaning and inspection:

A) without being disassembled;

B) by the use of only simple tools such as a screw-driver or an open-end wrench.

2) In machines of such design that food-contact surfaces are not readily removable, in-place cleaning of such surfaces may be permitted. Provided, that

A) they are so arranged that cleaning and sanitizing solutions can be circulated throughout the fixed system;

B) such solutions will contact all food-contact surfaces,

C) the system is self-draining or otherwise completely evacuated; and

D) the procedures utilized result in thorough cleaning of the equipment.

d) Openings, Non-Pressurized Containers. The openings into all nonpressurized containers used for the storage of vendable food, including water, shall be provided with covers which prevent contamination from reaching the interior of the containers. Such covers shall be designed to provide a flange which overlaps the opening, and shall be sloped to provide drainage from the cover wherever the collection of condensation, moisture, or splash occurs. Concave covers or cover areas are prohibited. Any port opening through the cover shall be flanged upward at least three-sixteenths inch, and shall be provided with an overlapping cover flanged downward. Condensation, drip, or dust deflecting aprons shall be provided on all piping, thermometers, equipment, rotary shafts, and other functional parts extending into the food container, unless a water-tight joint is provided. Such aprons shall be considered as satisfactory covers for those openings which are in continuous use. Gaskets, if used, shall be of a material which is nontoxic, relatively stable, and relatively nonabsorbent, and shall have a smooth surface. All gasket retaining grooves shall be easily cleanable.

e) Delivery Tube or Chute and Orifice. The delivery tube or chute and orifice of all bulk food and bulk beverage vending machines shall be protected from normal manual contact, dust, insects, rodents and other contamination. The design shall be such as to divert condensation or other moisture from the normal filing position of the container receiving the food or beverage. The vending stage of such machines shall be provided with a tight-fitting, self-closing door or cover which is kept shut, except when food is being removed.

f) Food Storage Compartment. The food storage compartment within vending machines dispensing packaged liquid food shall be so constructed as to be self-draining, or shall be provided with a drain outlet which permits complete draining of the compartment. All such drains shall be easily cleanable.

g) Opening Devices. Opening devices which come into contact with the food or the food-contact surface of the containers shall be constructed of smooth, nontoxic, corrosion-resistant, and relatively nonabsorbent materials. Unless the opening device is of a single-service type, it shall be readily removable for cleaning, and shall be kept clean. Parts of multiuse opening devices which come into contact with the food or food-contact surface of containers shall be reasonably protected from manual contact, dust, insects, rodents, and other contamination; and such parts shall be readily removable for cleaning.