**Section 785.725 Coolers or Curing Rooms**

Coolers or curing rooms where cheese is held for curing or storage shall be clean and maintained at the uniform temperature and humidity to protect the cheese. Circulation of air shall be maintained at all times. The rooms shall be free from rodents, insects, and pests. The shelves shall be kept clean and dry.

(Source: Adopted at 11 Ill. Reg. 2356, effective February 1, 1987)