**Section 785.920 Storage**

a) Utensils and portable equipment used in processing operations shall be stored above the floor in clean, dry locations, and in self-draining position on racks constructed of impervious, corrosion-resistant material.

b) Raw Milk and Cream: Bulk milk, cream and fluid dairy products within the processing plant or receiving station shall be handled in such a manner as to minimize bacterial increase and shall be maintained at 45º F. or lower until processing begins.

c) Overflow and Spillage: Product drip or spilled mix of frozen desserts or their ingredients, shall not be sold for human consumption.

d) Nonrefrigerated Products: Dairy products, mix or frozen dessert ingredients in dry storage shall be arranged in aisles, rows, sections, or lots or in such a manner as to be orderly and easily accessible for inspection and to permit cleaning of the room. Dunnage or pallets shall be used when applicable. Dairy products, mix or frozen dessert ingredients shall not be stored with any product that would damage them or impair their quality. Open containers shall be protected from contamination.

e) Refrigerated Products: All products requiring refrigeration except where otherwise specified, shall be stored under such temperatures and humidity as will maintain their quality and condition. Products shall not be placed directly on wet floors or be exposed to foreign odors or conditions such as dripping or condensation that might cause package or product damage.

f) Supplies (Illinois Pesticide Act of 1979 – Ill. Rev. Stat. 1985, ch. 5, par. 801): Items in supply rooms shall be kept clean and protected and be so arranged as to permit inspection of supplies and cleaning and spraying of the room. Insecticides and rodenticides shall be properly labeled, segregated, and stored in a separate room or cabinet away from milk or dairy products or packaging supplies. Caps, parchment papers, wrappers, liners, gaskets and single service sticks, spoons, covers, and containers for frozen desserts, mix or their ingredients shall be purchased and stored only in sanitary tubes, wrappings, or cartons; shall be kept therein in a clean, dry place until used; and shall be handled in a sanitary manner.

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