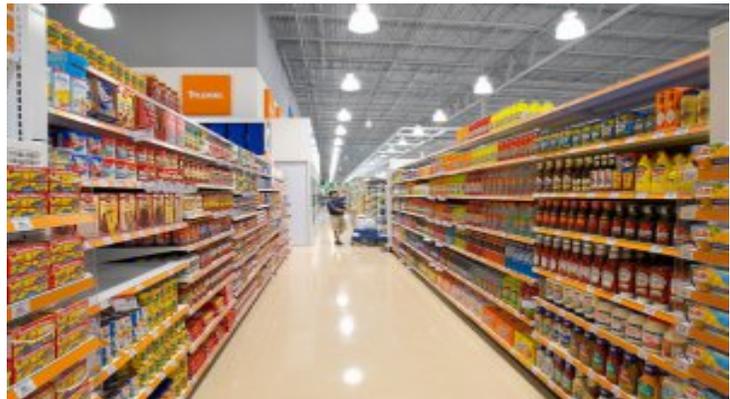


USE/STORAGE OF CHEMICALS



Chemicals utilized as cleaning products, sanitizers, polishes, and lubricants often contaminate foods when stored or used improperly. Use these substances according to the manufacturer's label instructions. All chemicals must be properly labeled and stored separate from food, food equipment, and preparation areas. Keep chemicals stored in their original containers and, if transferred to smaller containers or spray bottles, label the new container with the same name. Once these containers or bottles have been designated for chemicals, they may not be reused for the purpose of contact with foods. Some chemicals cause reactions with others and must be kept separate from each other. For example, mixing bleach with ammonia will result in the release of chlorine gas. Do not mix bleach and acids and, do not mix two drain cleaners together. Only food grade oils and lubricants are to be used on food equipment or utensils. Polishes applied to utensils to remove tarnish, must be thoroughly rinsed from the utensils.

POISONOUS AND TOXIC MATERIALS

Use approved poisonous or toxic materials necessary for the maintenance of the establishment; cleaning and sanitizing of equipment and utensils, and for the control of insects and rodents shall be present in the food establishment. Containers of poisonous and toxic materials must be prominently and distinctly labeled for easy identification of the contents, including the manufacturer's instructions for use. Store and locate poisonous and toxic materials physically separated from each other and stored in cabinets used for no other purpose. Do not store above food, food equipment, utensils or single-service articles, or clean linens. Store and locate insecticides, rodenticides, detergents, sanitizers, and related cleaning or drying agents, caustics, acids, polishes, and other chemicals, physically separated from each other and stored in cabinets used for no other purpose. Do not store these materials above or near food, food equipment, utensils or single-service articles. Keep for convenient availability, detergent or sanitizers at utensil or dishwashing stations.

If rodenticides are used in areas where food is handled, prepared, or packaged then approved bait boxes shall be used. Tracking powder pesticides may not be used in a food establishment.