**Section 90.60 Salmonella Control For Renderers and Blenders**

a) A separate building or storage area shall be provided for the purpose of storing the finished products in order to avoid contamination after completion of processing.

b) No tools or equipment used in handling the unfinished product shall be used in storage areas, or in handling of finished product.

c) Renderers and blenders shall provide toilet, showering, dressing, and disinfecting facilities.

d) Live steam shall be provided for scrubbing and cleaning floors and equipment.

e) Rodent and vermin control shall be diligently practiced. Uncontrolled animals and birds shall not be tolerated on the premises.

f) Buildings and surrounding grounds shall be kept clean and free from refuse, trash, or the accumulation of product or products of processing, including paunch manure.

g) Any authorized representative of the Department shall be allowed access to inspect inventory during regular business hours and to take samples at the request of the Federal government, the licensee or manufacturer using the product, for the purpose of laboratory diagnosis to determine if salmonella is present.

(Source: Amended at 8 Ill. Reg. 5937, effective April 23, 1984)