**Section 725.40 Contamination Protection, Handling and Movement of Distressed Merchandise**

All salvageable and salvaged merchandise, while being stored or procesed at a salvage processing plant, or during transportation, shall be protected from contamination or adulteration. All foods and drugs shall be kept at such temperature as will protect against spoilage or deterioration. All potentially hazardous foods shall be maintained at a temperature of 45°F (7.2°C) or below. Frozen foods shall be maintained at temperatures which ensure that the foods remain frozen solid. Poisonous and toxic materials shall be identified and handled under such conditions as will not contaminate other salvageable or salvaged merchandise, or constitute a hazard to personnel.