**Section 735.10 Definitions**

For the purpose of this Part, 77 Ill. Adm. Code 730, Subpart A, of The Manufacturing, Processing, Packing or Holding of Food applies as well as the following definitions:

 "Adulterated" shall mean the condition of fish, fish products, or ingredients

 if they bear or contain any poisonous or deleterious substance in a quantity which may render them injurious to health;

 if they bear or contain any added poisonous or deleterious substance for which no safe tolerance has been established by regulation, or in excess of such tolerance if one has been established;

 if they consist in whole or in part of any filthy, putrid or decomposed substance or are otherwise unfit for human consumption;

 if they have been processed, prepared, packaged or held under insanitary conditions whereby they may have become contaminated with filth, or whereby they may have been rendered injurious to health;

 if they are in whole or in part the product of a diseased fish; or

 if their container is composed in whole or in part of any poisonous or deleterious substance which may render the contents injurious to health.

 "And/or" shall mean "and" wherever possible; otherwise, the word "or" shall apply.

 "Approved" shall mean acceptable to the Illinois Department of Public Health based on its determination as to conformance with appropriate standards and good public health practice.

 "Closed" shall mean fitted together snugly, leaving no openings large enough to permit the entrance of vermin.

 "Contact surfaces" shall mean those surfaces of equipment and utensils with which fish, fish products, or ingredients normally come in contact, and those surfaces with which fish, fish products, or ingredients may come in contact and drain back onto surfaces normally in contact with fish, fish products, or ingredients.

 "Corrosion-resistant material" shall mean a material which maintains its original surface characteristics under prolonged influence of fish, fish products, or ingredients, and cleaning compounds and sanitizing solutions to which it is normally subjected.

 "Easily cleanable" shall mean readily accessible and of such material and finish and so fabricated that residues may be completely removed by normal cleaning methods.

 "Employee" shall mean any person working in a fish processing establishment who transports fish, fish products, or ingredients, or ingredient containers, who engages in processing, or who comes in contact with any fish, fish products, ingredients, utensils or equipment.

 "Equipment" shall mean all processing machines, tables, refrigerators, sinks, utensil washing machines, vats, tanks, pumps, and similar items used in the operation of a fish processing establishment.

 "Fish" shall mean any cold blooded, strictly aquatic animal of the class Pisces.

 Whole fish are fish as captured, ungutted.

 Gutted fish are fish from which the guts have been removed.

 Fresh fish have either received no preserving treatment or have been preserved only by chilling.

 "Fish product" shall mean any fish or part thereof which, wholly or in a combination with other ingredients, is intended for further processing for human consumption.

 "Fish-smoking establishment (plant)" shall mean the premises, buildings, structures, and equipment employed or used in connection with the processing, storage, or handling of fish, fish products, or ingredients for smoking and/or the smoking and subsequent processing, storage, or handling of the smoked fish, fish products, or fish ingredients within the plant.

 "Hot-process smoked or hot-process smoked-flavored fish" shall mean the finished food prepared by subjecting forms of smoked fish referred to in the definitions of "smoked fish" and "smoked-flavored fish" to heat as prescribed in Section 735.70(f).

 "Loin muscle" shall mean the longitudinal quarter of the great lateral muscle freed from skin, scales, visible blood clots, bones, gills, and viscera and from the nonstriated part of such muscle, which part is known anatomically as the median superficial muscle.

 "Person" shall mean an individual, or a firm, partnership, company, corporation, trustee, association, or any public or private entity.

 "Potable water" shall mean water which complies with USPHS Drinking Water Standards.

 "Regulatory authority" shall mean the Illinois Department of Public Health.

 "Sealed" shall mean free from cracks or other openings which permit the entry or passage of moisture.

 "Single-service articles" shall mean cups, containers, lids or closures, trays, knives, spoons, stirrers, wrapping materials, and similar articles which are constructed wholly or in part of paper, paperboard, plastic, molded pulp, foil, wood, synthetic, or other readily destroyable materials, and which are intended by the manufacturers for one use only and then to be discarded.

 "Smoked fish" shall mean any fish that is prepared by treating it with salt (sodium chloride) and then subjecting it to the direct action of smoke from burning wood, sawdust, or similar material.

 "Smoked-flavored fish" shall mean any fish that is prepared by treating it with salt (sodium chloride) and then imparting to it the flavor of smoke by other than the direct action of smoke.

 "Utensils" shall mean any hand implements or multi-use portable containers used in the preparation, processing, conveying and storage of fish, fish products, or ingredients.

 "Water phase salt" shall mean the percent salt (sodium chloride) in the finished product as determined by the method described in the "Official Methods of Analysis of the Association of Agricultural Chemists," multiplied by 100 and divided by the percent salt (sodium chloride) plus the percent moisture in the finished product.

 "Wholesome" shall mean in sound condition, clean, free from adulteration, and otherwise suitable for use as human food.