**Section 735.40 Equipment and Utensils**

a) Suitable for Intended Use: Equipment and product containers should not constitute a hazard to health. Containers which are reused should be of such material and construction as will facilitate thorough cleaning, and should be so cleaned and maintained as not to constitute a source of contamination to the product.

b) Cleanable:

1) Design: Equipment and utensils shall be so designed as to prevent contamination of the food and permit easy and thorough cleaning.

2) Construction: All equipment and utensils shall be so designed and of such material and so fabricated as to be smooth, easily cleanable and durable, and shall be in good repair.

3) Food Contact Surfaces: All food contact surfaces shall be smooth; free from pits, crevices, and loose seals; nontoxic; unaffected by food products; capable of withstanding repeated exposure to normal cleaning.

4) Nonfood Contact Surfaces:

A) Surfaces of equipment and utensils not intended for contact with fish or fish products but which are exposed to splash, fish debris, or otherwise require frequent cleaning, shall be reasonably smooth, washable, free of unnecessary ledges, projections, or crevices; readily accessible for cleaning; and of such material and in such repair as to be readily maintained in a clean and sanitary condition.

B) Equipment and utensils used for inedible or contaminating materials should be so identified and should not be used for handling edible products.

c) Clean and In Good Repair: All utensils and product-contact surfaces of equipment shall be thoroughly cleaned to sight and touch immediately following the day's operations and at such time during operations as may be required to prevent contamination of fish and fish products. All product contact surfaces of all equipment and utensils shall be sanitized by a method acceptable to the Illinois Department of Public Health.