**Section 738.420 Cleanable**

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

b) 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.

c) Food Contact Surface:

1) Food contact surfaces shall be corrosion-free and made of non-toxic material that will not crack or disintegrate in normal operation and will withstand the environment of its intended use and the action of food ingredients, cleaning compounds and sanitizing agents. All food contact surfaces shall be maintained to prevent product contamination and shall be in compliance with the Illinois Food, Drug and Cosmetic Act as it pertains to indirect food additives.

2) Seams on food contact surfaces shall be smoothly bonded or maintained so as to prevent microbiological contamination in places where dirt or organic material might accumulate.

d) Non-food contact surfaces of equipment shall be so constructed that they can be kept in a clean condition.