**Section 738.430 Cleaning and Maintenance**

a) Cleaning and sanitizing of utensils and equipment shall be carried out in such a manner as to prevent raw material, packaging material or product contamination.

b) Food contact surfaces of equipment used for processing or holding low moisture raw materials or products such as chocolate, fats and oils, liquid nutritive sweetners, peanut butter and similar materials which are not conducive to microbial growth shall be maintained in a sanitary condition. When wet cleaning of such equipment may cause conditions conducive to microbial growth, other appropriate cleaning methods shall be utilized to prevent product contamination.

c) Regulating and/or recording controls, thermometers, other temperature measuring devices and temperature recording devices on equipment used to pasteurize raw materials or products shall be accurate and effective for their designated uses. The accuracy of temperature controlling, measuring and recording devices on equipment used to control or prevent undesirable microbial growth in raw materials or finished products shall be within +2 degrees F.

d) Each freezer and cold storage compartment used for storing or holding raw materials or products capable of supporting growth of microorganisms shall be fitted with an indicating thermometer, temperature measuring device or temperature recording device so installed as to show accurately the temperature within the compartment and should be fitted with an automatic control for regulatory temperature or an automatic alarm system to indicate a significant temperature change in a manual operation.

e) Cooling tunnels on processing lines shall have access doors or other provisions to permit cleaning of the interior.