**Section 738.710 Raw Material Inspection, Storage and Preparation**

a) Source and Inspection. The manufacturer shall employ appropriate quality control procedures and treatments to ensure that raw materials and finished products are wholesome and fit for food, that packaging materials are safe and suitable, and that all of the foregoing materials are otherwise in compliance with the Illinois Food, Drug and Cosmetic Act (Ill. Rev. Stat. 1981, ch. 56½, pars. 501 et seq.).

b) Storage and Handling

1) Milk and milk products shall have been pasteurized before use, and egg products shall have been pasteurized or otherwise treated to destroy viable Salmonella microorganisms before use, or these materials (i.e., milk, milk products and egg products) shall be pasteurized or otherwise treated during processing operations to destroy pathogenic microorganisms. The manufacturer shall ensure that gelatin, dried coconut, nuts and other raw materials susceptible to contamination by pathogenic microorganisms are free of such microorganisms before these materials are incorporated into finished products unless these materials are pasteurized or otherwise treated before or during processing operations to destroy pathogenic microorganisms. Compliance with this requirement may be accomplished by purchasing these materials under a supplier's guarantee or certification, or verified by analyzing these materials for pathogenic microorganisms.

2) The manufacturer shall ensure that peanuts, Brazil nuts, pistachio nuts, filberts, walnuts, almonds, pecans, corn meal and other raw materials susceptible to aflatoxin contamination comply with current Illinois Department of Public Health and Food and Drug Administration regulations, guidelines and action levels for poisonous or deleterious substances before these materials are incorporated into finished products. Compliance with this requirement may be accomplished by purchasing these materials under a supplier's guarantee or certification, or verified by analyzing these materials for aflatoxins.

3) The manufacturer shall ensure that nuts, raisins, cacao beans, spices, rework, return and other raw materials susceptible to infestation or contamination by animals, birds, vermin, microorganisms or extraneous material comply with current Illinois Department of Public Health and Food and Drug Administration regulations, guidelines and action levels for natural or unavoidable defects before these materials are incorporated into finished products. Compliance with this requirement may be verified by examining these materials for infestation and contamination.

4) Raw materials shall be held in containers so designed and constructed as to prevent raw material contamination. Raw materials and packaging materials shall be held at such temperature and relative humidity and in such a manner as to prevent their adulteration due to contamination or decomposition.

5) Materials capable of supporting growth of pathogenic microorganisms shall be stored at a temperature below 40 degrees F. or above 140 degrees F., except for such period of time actually required for the processing involved and which does not affect the wholesomeness of the raw materials.

6) Frozen materials shall be kept frozen and should be stored at a temperature of 0 degrees F. or below.

7) Liquid sugars shall be held in such a manner as to prevent microbial growth or any other direct or indirect contamination. Storage tanks for liquid sugars shall have filtered air-intake vents.

8) Liquid mixtures containing egg products or other perishable materials and capable of supporting growth of pathogenic microorganisms shall be held in such a manner as to preclude the growth of these microorganisms or shall be processed in such a manner as to destroy these microorganisms. This may be accomplished by:

A) Maintaining the mixtures at a temperature below 40 degrees F. after removal from storage and disposing of the unused portion at least every 12 hours during operations and at the end of the day's operation; or

B) Maintaining the mixtures at a temperature below 50 degrees F. after removal from storage and disposing of the unused portion at least every 4 hours during operations and at the end of the day's operations; or

C) Pasteurizing or otherwise treating the mixtures during processing operations to destroy pathogenic microorganisms.