**Section 738.760 Proper Processing**

a) Frozen egg products shall be defrosted in a sanitary manner and by such methods that their wholesomeness is not adversely affected. This may be accomplished by defrosting at a temperature of 40 degrees F. or below, or by defrosting at a temperature above 40 degrees F. for a period of time not exceeding 24 hours; provided that the temperature in any part of the defrosted liquid does not exceed 50 degrees F.

b) Processes intended to pasteurize or otherwise treat materials to destroy pathogenic microorganisms shall be scientifically determined to be adequate under the conditions of manufacture for a given product to ensure destruction of such microorganisms.

c) Rework and return shall be considered as raw materials. They shall be held in properly identified containers in a manner to prevent product contamination.

d) Waste shall not contribute to direct or indirect product contamination. This may be accomplished by holding the waste in properly identified containers and removing it from the processing area daily.

e) Effective measures shall be taken to prevent cross-contamination between raw materials and finished products or between refuse and these materials. When any of these materials are unprotected, they shall not be handled simultaneously in a receiving, loading or shipping area. Raw materials and products transported by conveyor shall be protected against contamination from extraneous material.

f) Equipment, containers and utensils used to convey, process, hold or store raw materials or products shall be handled during processing or storage in such a manner as to prevent raw material or product contamination.

g) Effective measures shall be taken to prevent the inclusion of metal or other extraneous material in finished products. This may be accomplished by using suitable equipment such as sieves, magnets, electronic metal detectors, or by other effective means.

h) Effective measures shall be taken to remove extraneous material from molding starch before it is reused in molding operations. This may be accomplished by passing the starch through a sieve and a metal trap or by otherwise treating it to remove extraneous material.

i) The cooling and winnowing of roasted cacao beans and the processing and storage of cocoa nibs shall be carried out in such a manner as to prevent product contamination.

j) Cacao bean shell, dust and other residue particles resulting from cracking operations shall be handled and held in such a manner as to prevent product contamination.

k) Adulterated materials shall be disposed of in such a manner as to prevent product contamination or shall be reconditioned, if feasible, and then reexamined and found to be wholesome before being incorporated into finished products.