**Section 760.2042 Safety Barrier Verification**

The safety barrier requirement must be verified in writing for all foods processed in a reduced oxygen atmosphere at retail. This can be accomplished via written certification from the product manufacturer or through independent laboratory analysis of the incoming product using the official method of analysis.

a) Any changes in product formulation or processing procedures that impacts on the safety barrier requires recertification of the product.

b) All barrier certifications must be updated every twelve months or immediately in the event of a change in product ingredients, process or barriers.

c) A record of all safety barrier verifications must be maintained and available at the processing site for regulatory review to determine compliance with the criteria specified in Section 760.2040.

d) Meat and poultry products, cured under U.S.D.A. inspection or a state program equal to U.S.D.A., with a nitrite level of at least 120 PPM and a brine concentration of at least 3.5% are exempt from the safety barrier verification requirements.

(Source: Added at 16 Ill. Reg. 16050, effective October 1, 1992)