**Section 785.575 Cooling Dry Products**

Prior to packaging and immediately following removal from the drying chamber the dry product shall be cooled to a temperature not exceeding 110º F. Section 785.578 Packaging, Repackaging and Storage

a) Containers: Packages or containers used for the packaging of nonfat dry milk or other dry milk products shall be any clean container or packaging material which will protect the contents through the regular channels of trade, without impairment of quality with respect to flavor, wholesomeness or moisture content under the normal conditions of handling. In no instance will containers which have previously been used for nonfood items be allowed to be use for the bulk handling of dairy products.

b) Filling: Empty containers shall be protected at all times from possible contamination and containers which are to be lined shall not be prepared more than 1 hour in advance of filling. Every precaution shall be taken during the filling operation to minimize product dust and spillage. When necessary a mechanical shaker shall be provided; the tapping or pounding of containers shall be prohibited. The containers shall be closed immediately after filling and the exterior shall be vacuumed or brushed when necessary to render them free of product remnant before being transferred from the filling room to the palleting or dry storage areas.

c) Repackaging: The entire repackaging operation shall be conducted in a sanitary manner with all precautions taken to prevent contamination and to minimize dust. All exterior surfaces of individual containers shall be free of product before overwrapping or packing in shipping containers (See Section 785.465). The flow shall be kept free of dust accumulation, waste, cartons, liners, or other refuse. Conveyors, packaging and cartonmaking equipment shall be vacuumed frequently during the operating day to prevent the accumulation of dust. No bottles or glass materials of any kind shall be permitted in the repackaging or hopper room. The inlet openings of all hoppers and bins shall be screened, and placed well above the floor level. The room and all packaging equipment shall be cleaned as often as necessary to maintain a sanitary operation. Close attention shall be given to cleaning points of equipment where residues of the dry product may accumulate. A thorough cleanup including windows, doors, walls, light fixtures, and ledges, shall be performed as frequently as is necessary to maintain cleanliness and sanitation. All waste dry dairy products including dribble product at the fillers shall be identified and disposed of as animal feed.

d) Storage

1) Product: The packaged dry milk product shall be stored or so arranged in aisles, rows, or sections and lots at least 18 inches from any wall and in such a manner as to be orderly, easily accessible for inspection or for cleaning of the room. All bags and small containers of product shall be placed on pallets elevated approximately 6 inches from the floor. The storage room shall be kept clean and dry and all openings protected against entrance of insects and rodents.

2) Supplies: All supplies shall be placed on dunnage or pallets and arranged in an orderly manner for accessibility and cleaning of the room. Supplies shall be kept enclosed in their original wrapping material until used. After removal of supplies from their original containers they shall be kept in an enclosed metal cabinet, bins, or on shelving and if not enclosed shall be protected from powder and dust or other contamination. The room shall be vacuumed as often as necessary and kept clean and orderly.