



2019 FOOD CODE – CHAPTER 3717-1-07 REFERENCE GUIDE
POISONOUS OR TOXIC CHEMICALS

Poisonous/toxic materials includes items such as chemicals, cleaners, sanitizers, pesticides, lubricants, personal care items, medicines, and first aid supplies.

LABELING AND IDENTIFICATION	
ORIGINAL CONTAINERS	WORKING CONTAINERS
<ul style="list-style-type: none"> Legible manufacturer's label 	<ul style="list-style-type: none"> Clearly and individually identified with the common name of the material
OPERATIONAL SUPPLIES AND APPLICATIONS	
STORAGE	RESTRICTION
<ul style="list-style-type: none"> Stored separate so as not to contaminate food, equipment, utensils, linens, single-service articles, and single use articles by spacing, partitioning, or storing on lowest shelf 	<ul style="list-style-type: none"> Only those required for the maintenance and operation of the facility, and those offered for retail sale
CONDITIONS OF USE	POISONOUS OR TOXIC MATERIAL CONTAINERS
<ul style="list-style-type: none"> Used according to law and rules, manufacture's label instructions, conditions of licensing, or according to regulatory authority Applied so as not to constitute a hazard to people Applied so as not to contaminate food, equipment, utensils, linens, single-service articles, and single use articles Pesticides may only be applied by a licensed applicator, except for pesticides applied to avoid immediate personal harm 	<ul style="list-style-type: none"> A container previously used to store poisonous or toxic materials shall not be used to store, transport, or dispense food.
DRYING AGENTS	CHEMICALS FOR WASHING, TREATMENT, STORAGE AND PROCESSING FRUITS AND VEGETABLES
<ul style="list-style-type: none"> Must meet Code of Federal Regulation requirements Generally recognized as safe for intended use Subject to and approved for use under the Federal Food Drug and Cosmetic Act 	<ul style="list-style-type: none"> Must meet Code of Federal Regulation requirements Generally recognized as safe for intended use Use of ozone to treat, store or process fruits and vegetables shall meet Code of Federal Regulation requirements
BOILER WATER ADDITIVES	SANITIZERS FOR FOOD CONTACT SURFACES
<ul style="list-style-type: none"> Must meet Code of Federal Regulation requirements 	<ul style="list-style-type: none"> Must meet Code of Federal Regulation requirements
LUBRICANTS	RESTRICTED USE PESTICIDES
<ul style="list-style-type: none"> Must meet Code of Federal Regulation requirements if applied to food contact surfaces or food equipment where lubricants may drip or leak onto surfaces 	<ul style="list-style-type: none"> Must meet Code of Federal Regulation requirements Applied only by a licensed applicator
RODENT BAIT STATIONS	TRACKING POWDERS, PEST CONTROL AND MONITORING
<ul style="list-style-type: none"> Rodent bait shall be contained in a covered, tamper-resistant bait station 	<ul style="list-style-type: none"> Tracking powder pesticides may not be used in a food service operation or retail food establishment Non-toxic tracking powder may not contaminate food, equipment, utensils, linens, single-service articles, and single use articles
MEDICINES	REFRIGERATED MEDICINES
<ul style="list-style-type: none"> Only those required for the health of the employees and those offered for retail sale are permitted Legible manufacturer's label or common name label Located to prevent contamination of food, equipment, utensils, linens, single-service articles, and single use articles 	<ul style="list-style-type: none"> Refrigerated medicines for employees or children in a day care center shall be: <ul style="list-style-type: none"> Stored leak-proof containerized, covered, and identified as storage of medicines Located so inaccessible to children
FIRST AID SUPPLIES	OTHER PERSONAL CARE ITEMS
<ul style="list-style-type: none"> Legible manufacturer's label or common name label Stored in a kit or container Located to prevent contamination of food, equipment, utensils, linens, single-service articles, and single use articles 	<ul style="list-style-type: none"> Lockers or other facilities provided for employee personal items storage
STORAGE AND DISPLAY – SEPARATION	
<ul style="list-style-type: none"> Separating by spacing or partitioning 	<ul style="list-style-type: none"> Locating so it is not above food, equipment, utensils, linens, single-service articles, and single use articles