

TOXIC ITEMS

KEEPING CUSTOMERS IN YOUR FOOD ESTABLISHMENT SAFE FROM TOXIC ITEMS



Poisonous or toxic items shall be stored so they cannot contaminate food, equipment, utensils, linens, and single-service and single-use articles such as napkins and to-go containers.

- This includes chemicals used for cleaning, lubricants, bug spray, medicine, first aid supplies, and other personal care items.
- This is accomplished by separating the poisonous or toxic items by spacing or partitioning and locating the poisonous or toxic items in an area that is not above food, equipment, utensils, linens, and single-service and single-use articles.



Bug spray and insecticides must be approved for use in food establishments according to the label and applied according to label directions.



Toxic items, such as spray bottles, are required to be labeled with the common name of the product.



Toxic items offered for sale in a retail setting must be stored away from food.

Food Additives

- Coloring, curing agents, sulfite, nitrite, and other food additives must be approved for use in food and used in compliance with federal regulations.