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*Cleaning & Pest Control Letter*

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21 CFR 117

**General maintenance.** Buildings, fixtures, and other physical facilities of the plant are maintained in a clean and sanitary condition and must be kept in repair adequate to prevent food from becoming adulterated.

**(a) Substances used in cleaning and sanitizing; storage of toxic materials.**

(1) Cleaning compounds and procedures are safe and adequate under the conditions of use. We purchase these substances under a letter of guarantee from the manufacturer. Only the following toxic materials may be used or stored in a plant where food is processed or exposed \*:

- (i) Those required to maintain clean and sanitary conditions;
- (ii) Those necessary for plant and equipment maintenance and operation; and
- (iii) Those necessary for use in the plant's operations.

(2) Toxic cleaning compounds, sanitizing agents, and pesticide chemicals are held in a manner that protects against contamination of food-packaging materials.

**(b) Pest control.** 21 CFR 117.35

Pests must not be allowed in any area of a food plant. Effective measures must be taken to exclude pests from the manufacturing, processing, packing, and holding areas and to protect against the contamination of food on the premises by pests. The use of pesticides to control pests in the plant is permitted only under precautions and restrictions that will protect against the contamination of food, food-contact surfaces, and food-packaging materials. \*

**(c) Sanitation of food-contact surfaces.**

- All food-contact surfaces, including utensils and food-contact surfaces of equipment, must be cleaned as frequently as necessary to protect against allergen cross-contact and against contamination of food\*
- In break rooms: single-service articles (such as utensils intended for one-time use, paper cups, and paper towels) must be stored, handled, and disposed of in a manner that protects against allergen cross-contact and against contamination of food, food-contact surfaces, or food-packaging materials.

**(d) Sanitation of non-food-contact surfaces.** Non-food-contact surfaces of equipment used in the operation of a food plant must be cleaned in a manner and as frequently as necessary to protect against allergen cross-contact and against contamination of food, food-contact surfaces, and food-packaging materials.\*

\*We do not manufacture or process any food at our facility.



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President/Owner: Marty Rouvaldt  
January 1, 2025