**Section 760.3200 Smoked Meat, Poultry and Other Food Products**

a) Any smoking operation shall comply with all other applicable requirements of this Part.

b) Approved materials for use with a smoke generator include hardwood, hardwood sawdust, corn cobs, and natural liquid smoke. Products approved by U.S.D.A., FDA or the Illinois Department of Agriculture meet these safety requirements.

c) The internal temperature of any smoked product shall comply with the requirements of Section 760.190 (Cooking Potentially Hazardous Foods).

1) Automatic recording thermometers with internal product temperature probes or a metal-stemmed thermometer shall be available and used whenever product is smoked.

2) Product to be smoked shall be uniformly sized to ensure that each piece reaches the required end cooking temperature.

3) When a cold smoking process is used for cosmetic purposes, that is, to add smoke color or flavor to a pre-cooked product, the cold smoke process must be of such duration that the product temperature(s) remains at or below 45°F prior to July 1, 1996, and at or below 41°F effective July 1, 1996.

d) A Hazard Analysis Critical Control Point program shall be available in the processing area to describe the smoking process. It shall consist of written procedures describing the preparation, smoking, handling, packaging and holding of the smoked products. It shall include, at a minimum:

1) Defrosting procedures, if used;

2) Time/Temperature requirements for cooking and smoking;

3) Cooling procedures;

4) Identification of the critical control points in the procedure with a description of how these will be monitored and controlled;

5) Designation of a dedicated work area where raw product is handled and a separate work area for cooked or smoked product to prevent cross-contamination;

6) Description of the cleaning and sanitizing procedures, including frequency; and

7) Samples of labels with all ingredients contained in the product.

(Source: Amended at 20 Ill. Reg. 2201, effective January 20, 1996)