



Cleaning and Sanitizing Equipment

Designate Hand Sink: a separate designated hand sink must be easily accessible to ensure staff can clean hands before handling clean, sanitized dishes. Hand sinks must be equipped with cold water and hot water at least 100°F, hand soap, and single use paper towels. Sinks used for washing equipment and utensils shall not be used for hand washing.

Cleaning Frequency: Equipment food contact surfaces and utensils shall be cleaned and sanitized each time there is a change from working with time/temperature control for safety foods (TCS) such as raw beef, pork, poultry, or seafood; or a change in processing from TCS to ready-to-eat foods (RTE); after any interruption of operations during which time contamination may have occurred; and after final use each working day. The Food and Drug Administration (FDA) recommends the following cleaning frequency for various preparation room temperatures.

Preparation Room Temperature	Cleaning Frequency
41°F or less	24 hours
> 41°F to 45°F	20 hours
>45°F to 50°F	16 hours
>50°F to 55°F	10 hours
>55°F unrefrigerated rooms	4 hours

Good Manufacturing Practices: Document the refrigerated room temperatures and cleaning frequency.

TCS Food Contact Surfaces:

- In storage, containers of TCS maintained at 41°F or less. Date markings are cleaned off when emptied.
- Containers in serving situations, such as salad bars, that are maintained and refilled with TCS at 41°F or less, are cleaned and sanitized at least every 24 hours.
- In-use utensils intermittently stored in a container of hot water at $\geq 135^\circ\text{F}$ or above, are cleaned, and sanitized every 24 hours or more frequently to preclude accumulation of soil residues.
- The food-contact surfaces of cooking and baking equipment shall be cleaned at least every 24 hours.

Non-TCS Food Contact Surfaces:

- Utensils and equipment cleaned and sanitized at any time when contamination may have occurred.
- Clean and sanitize at least every 24 hours for iced tea dispensers, consumer self-service utensils, and cavities and door seals of microwave ovens.
- Clean and sanitize before restocking consumer self-service equipment and utensils.
- Clean and sanitize components of equipment such as ice bins, ice makers, beverage nozzles and syrup dispensing lines/tubes, cooking oil storage tanks and distribution lines, coffee bean grinders, and water vending equipment (as specified by the manufacturer or as necessary to preclude accumulation of soil or mold).

Wiping Cloths:

- Cloths in-use for wiping food spills from tableware and carry-out containers that occur as food is being served shall be maintained dry and used for no other purpose.
- Cloths in-use for wiping counters and other equipment surfaces shall be held between uses in a chemical sanitizer solution and laundered daily.
- Cloths in-use for wiping surfaces in contact with raw animal foods shall be kept separate from cloths used for other purposes.
- Dry wiping cloths and the chemical sanitizing solutions in which wet wiping cloths are held between uses shall be free of food debris and visible soil.
- Containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor and used in a manner that prevents contamination of food, equipment, utensils, linens, single-service, or single-use articles.

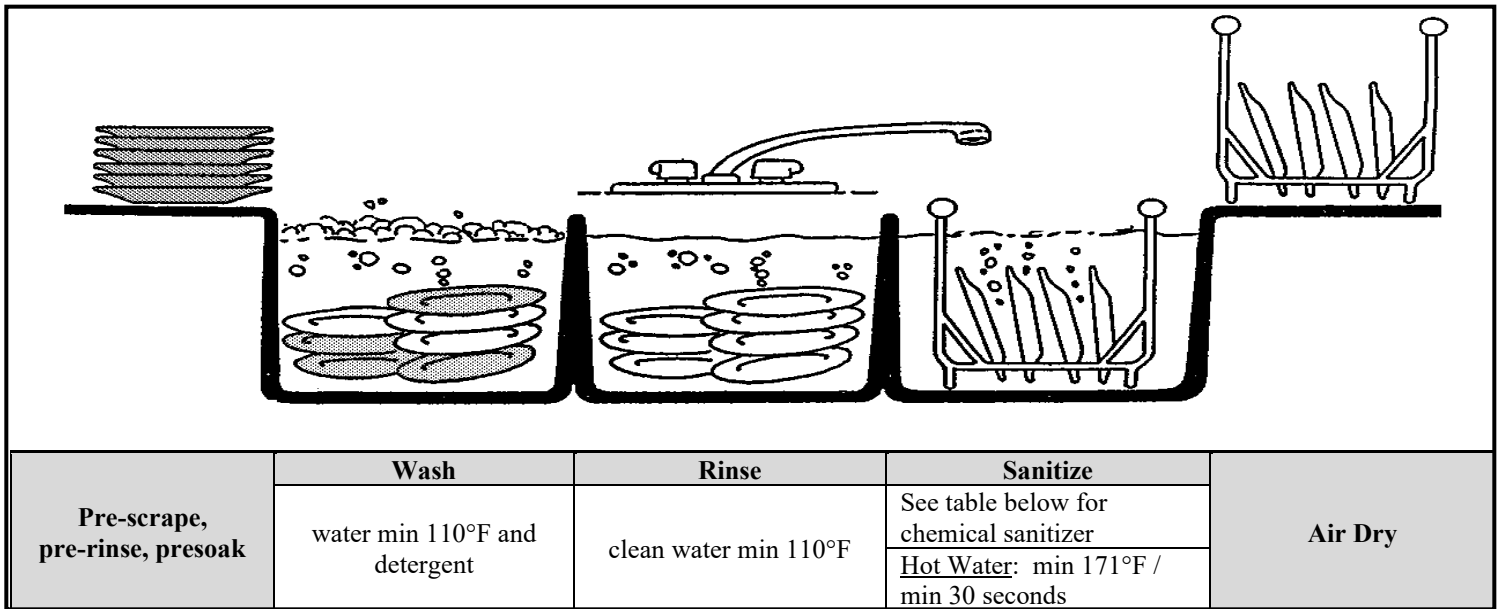
Ware Washing: Mechanical and Manual		Minimum Wash Temperature	Minimum Sanitizing Temperature
Mechanical: Hot Water Sanitize	Stationary rack, single temperature	165°F	165°F
	Stationary rack, dual temperature	150°F	180°F
	Stationary or moving rack: pot, pan, utensil washer	140°F	180°F
	Conveyor, dual temperature	160°F	180°F
	Conveyor, multi temperature	150°F	180°F
Chemical Sanitize	Any ware washing machine	120°F	75°F
3 Compartment Sink	Cleaning agent labeling may permit lower washing temperatures	110°F	See Below

Mechanical Ware Washing:

- As appropriate, washing, rinsing, and sanitizing temperatures; fresh water sanitizing rinse pressure; conveyor speed or cycle time shall be in accordance with dish machine “data plate” and manufacturer’s instruction.
- Fresh hot water sanitization: the flow pressure immediately downstream or upstream of the sanitization rinse control valve shall be specified on the machine manufacturer’s data plate and may not be less than 5psi or more than 30psi. A numerically scaled indication thermometer accurate to ±3°F shall be provided.

Three Compartment Sink Shall be Provided and Used as Follows:

- Large enough to immerse most equipment and utensils.
- Supplied with cold water and hot water at least 110°F that reaches all three compartments.
- Properly designed and maintained drain plugs to allow sinks to be filled.
- Two integral drain boards or easily moveable utensil tables of adequate size for soiled and cleaned equipment and utensils.
- Pre-flushed, pre-scraped, and/or presoaked equipment and utensils to remove food particles and soil.
- Clean sinks prior to use and set up first compartment with hot soapy, water and to sanitize (see diagram below).
- All equipment and utensils must air dry prior to stacking, storing, and/or reusing.



Manual Sanitization			
Minimum Concentrations (parts per million)	Water pH	Minimum Temperature	Contact Time
Chlorine 50ppm	pH ≤ 10.0	100°F	7 seconds
Chlorine 50ppm	pH ≤ 8.0	75°F	7 seconds
Iodine 12.5ppm	pH ≤ 5.0 or per label	68°F	30 seconds
Quaternary Ammonium (per label)	Water hardness ≤ 500 ppm or per label	75°F	30 seconds
Hot water sanitize: 3 compartment sink with integral heating device		≥ 171° immersed in rack or basket	30 seconds

Note: All chemical sanitizers shall be listed in 21 CFR 178.1010 Sanitizing Solutions and used in accordance with the EPA approved manufacturer’s label use instructions.