

73341 Dietetic Service-Cleaning and Disinfection of Utensils

(a)

All utensils used for eating, drinking and in the preparation and serving of food and drink shall be cleaned and disinfected or discarded after each usage.

(b)

Gross food particles shall be removed by careful scraping and prerinsing in running water.

(c)

The utensils shall be thoroughly washed in hot water (minimum temperature of 43°C (110°F)), using soap or detergent, rinsed in hot water to remove soap or detergent, and disinfected by one of the following methods or the equivalent, as approved by the Department: (1) Immersion for at least two minutes in clean water at 77°C (170°F). (2) Immersion for at least 30 seconds in clean water at 83°C (180°F). (3) Immersion in water containing bactericidal chemical as approved by the Department.

(1)

Immersion for at least two minutes in clean water at 77°C (170°F).

(2)

Immersion for at least 30 seconds in clean water at 83°C (180°F).

(3)

Immersion in water containing bactericidal chemical as approved by the Department.

(d)

After disinfection the utensils shall be allowed to drain and dry in racks or baskets on nonabsorbent surfaces. Drying cloths shall not be used.

(e)

Results obtained with dishwashing machines shall be equal to those obtained by the methods outlined above, and all dishwashing machines shall meet the requirements contained in Standard No. 3 as amended in April 1965, of the National Sanitation Foundation, P.O. Box 1468, Ann Arbor, MI 94106.