

76890 Food and Nutrition Services-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 use.

(b)

All utensils shall be thoroughly washed in hot water (minimum temperature of 43°C (110°F), using soap or detergent and rinsed in hot water to remove soap or detergent.

(c)

Drying cloths shall not be used.

(d)

Dishwashing machines shall be operational and in good repair.