

78329 Nutrition Services: Cleaning of Utensils

(a)

Multiuse utensils used for eating, drinking, preparing and serving of food and drink shall be cleaned after each use.

(b)

Food particles shall be removed by scraping and prerinsing in running water.

(c)

Multiuse utensils not washed by mechanical means shall be thoroughly washed in hot water with a minimum temperature of 43°C (110°F) using soap or detergent, shall be rinsed in hot water and disinfected by one of the following methods or equivalent as approved by the Department: (1) Immersion in water containing bactericidal chemical as approved by the Department. (2) Immersion for at least two minutes in clean water at 77°C (170°F). (3) Immersion for at least 30 seconds in clean water at 82°C (180°F).

(1)

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

(2)

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

(3)

Immersion for at least 30 seconds in clean water at 82°C (180°F).

(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 by the National Sanitation Foundation, P.O. Box 1468, Ann Arbor, Michigan 04106.