

3717-1-04.2 Equipment, utensils, and linens: numbers and capacities.**(A) Equipment - cooling, heating, and holding capacities.**

Equipment for cooling ~~and~~, heating ~~food~~, ~~and/or~~ holding cold ~~and/or~~ hot time/temperature controlled for safety food, shall be sufficient in number and capacity to provide food at the food temperatures specified under ~~rules~~ rule 3717-1-03.3 of the Administrative Code and rule 3717-1-03.4 of the Administrative Code.

(B) Manual warewashing - sink compartment requirements.

- (1) Except as specified in paragraph (B)(3) of this rule, a sink with at least three compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.
- (2) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in paragraph (B)(3) of this rule shall be used.
- (3) Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include:
 - (a) High-pressure detergent sprayers;
 - (b) Low- or line-pressure spray detergent foamers;
 - (c) Other task-specific cleaning equipment;
 - (d) Brushes or other implements;
 - (e) Two-compartment sinks as specified under paragraphs (B)(4) and (B)(5) of this rule; or
 - (f) Receptacles that substitute for the compartments of a multicompartment sink.
- (4) Before a two-compartment sink is used:
 - (a) The license holder shall have its use approved by the licensor; and

(b) The license holder shall limit the number of kitchenware items cleaned and sanitized in the two compartment sink, and shall limit warewashing to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift, and shall:

(i) Make up the cleaning and sanitizing solutions immediately before use and drain them immediately after use, and

(ii) Use a detergent-sanitizer to sanitize and apply the detergent-sanitizer in accordance with the manufacturer's label instructions and as specified under paragraph (O) of rule 3717-1-04.4 of the Administrative Code, or

(iii) Use a hot water sanitization immersion step as specified under paragraph (J)(3) of rule 3717-1-04.5 of the Administrative Code.

(5) A two-compartment sink may not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.

(C) Drainboards.

Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

(D) Ventilation hood systems - adequacy.

Ventilation hood systems and devices shall be sufficient in number and capacity to prevent grease or condensation from collecting on walls and ceilings.

(E) Clothes washers and dryers.

If work clothes or linens are laundered on the premises, a mechanical clothes washer and dryer shall be provided and used, however if on premises laundering is limited to wiping cloths intended to be used moist, or wiping cloths are air-dried as specified under paragraph (B) of rule 3717-1-04.8 of the Administrative Code, a mechanical clothes washer and dryer need not be provided.

(F) Utensils - consumer self-service.

A food dispensing utensil shall be available for each container displayed at a consumer self-service unit such as a buffet or salad bar.

(G) Food temperature measuring devices.

- (1) Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures as specified under ~~Chapter 3717-1 of the Administrative Code~~this chapter.
- (2) A temperature measuring device with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin foods such as meat patties and fish filets.

(H) Temperature measuring devices - manual warewashing.

In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures.

(I) Sanitizing solutions - testing devices.

A test kit or other device that accurately measures the concentration in ppm (mg/L) of sanitizing solutions shall be provided.

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