

**3717-1-04.4                    Equipment, utensils, and linens: maintenance and operation.****(A) Equipment - good repair and proper adjustment.**

- (1) Equipment shall be maintained in a state of repair and condition that meets the requirements specified under rules 3717-1-04 and 3717-1-04.1 of the Administrative Code.
- (2) Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.
- (3) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

**(B) Cutting surfaces.**

Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

**(C) Microwave ovens.**

Microwave ovens shall meet the safety standards specified in 21 C.F.R. 1030.10 microwave ovens.

**(D) Warewashing equipment - cleaning frequency.**

A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under paragraph (C) of rule 3717-1-04.2 of the Administrative Code shall be cleaned:

- (1) Before use;
- (2) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and
- (3) If used, at least every twenty-four hours.

(E) Warewashing machines - manufacturers' operating instructions.

- (1) A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.
- (2) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

(F) Warewashing sinks - use limitation.

- (1) A warewashing sink may not be used for handwashing as specified under paragraph (D) of rule 3717-1-02.2 of the Administrative Code.
- (2) If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink shall be cleaned as specified under paragraph (D) of this rule before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food shall be sanitized as specified under rule 3717-1-04.6 of the Administrative Code before and after using the sink to wash produce or thaw food.

(G) Warewashing equipment - cleaning agents.

When used for warewashing, the wash compartment of a sink, mechanical warewasher, or wash receptacle of alternative manual warewashing equipment as specified in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code, shall contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.

(H) Warewashing equipment - clean solutions.

The wash, rinse, and sanitize solutions shall be maintained clean.

(I) Manual warewashing equipment - wash solution temperature.

The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than one hundred ten degrees Fahrenheit (forty-three degrees Celsius) or the temperature specified on the cleaning agent manufacturer's label instructions.

(J) Mechanical warewashing equipment - wash solution temperature.

- (1) The temperature of the wash solution in spray type warewashers that use hot water to sanitize may not be less than:
  - (a) For a stationary rack, single temperature machine, one hundred sixty-five degrees Fahrenheit (seventy-four degrees Celsius);
  - (b) For a stationary rack, dual temperature machine, one hundred fifty degrees Fahrenheit (sixty-six degrees Celsius);
  - (c) For a single tank, conveyor, dual temperature machine, one hundred sixty degrees Fahrenheit (seventy-one degrees Celsius); or
  - (d) For a multitank, conveyor, multitemperature machine, one hundred fifty degrees Fahrenheit (sixty-six degrees Celsius).
- (2) The temperature of the wash solution in spray-type warewashers that use chemicals to sanitize may not be less than one hundred twenty degrees Fahrenheit (forty-nine degrees Celsius).

(K) Manual warewashing equipment - hot water sanitization temperatures.

If immersion in hot water is used for sanitizing in a manual operation, the temperature of the water shall be maintained at one hundred seventy-one degrees Fahrenheit (seventy-seven degrees Celsius) or above.

(L) Mechanical warewashing equipment - hot water sanitization temperatures.

In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than one hundred ninety-four degrees Fahrenheit (ninety degrees Celsius), or less than:

- (1) For a stationary rack, single temperature machine, one hundred sixty-five degrees Fahrenheit (seventy-four degrees Celsius); or
- (2) For all other machines, one hundred eighty degrees Fahrenheit (eighty-two degrees Celsius).

~~The maximum temperatures specified in this paragraph do not apply to the high pressure and temperature systems with wand type, hand held, spraying~~

~~devices used for the in-place cleaning and sanitizing of equipment such as meat saws.~~

The maximum temperatures specified in this paragraph do not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

(M) Mechanical warewashing equipment - sanitization pressure.

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than fifteen pounds (one hundred kilopascals) per square inch (~~one hundred kilopascals~~) or more than twenty-five pounds (one hundred seventy kilopascals) per square inch (~~one hundred seventy kilopascals~~) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

(N) Manual and mechanical warewashing equipment, using chemical sanitization - temperature, pH, concentration, and hardness.

A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under paragraph (C)(3) of rule 3717-1-04.6 of the Administrative Code shall be listed in 21 C.F.R. 178.1010 sanitizing solutions, shall be used in accordance with the E.P.A.-approved manufacturer's label use instructions, and shall be used as follows:

- (1) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart;

Minimum concentration	Minimum temperature	
	pH 10 or less °F (°C)	pH 8 or less °F (°C)
25	120 (49)	120 (49)
50	100 (38)	75 (24)
100	55 (13)	55 (13)

- (2) An iodine solution shall have a:

- (a) Minimum temperature of seventy-five degrees Fahrenheit (twenty-four degrees Celsius),

- (b) pH of five or less or a pH no higher than the level for which the manufacturer specifies the solution is effective, and
    - (c) Concentration between 12.5 ppm (mg/L) and twenty-five ppm (mg/L);
  - (3) A quaternary ammonium compound solution shall:
    - (a) Have a minimum temperature of seventy-five degrees Fahrenheit (twenty-four degrees Celsius),
    - (b) Have a concentration as specified under paragraph (E) of rule 3717-1-07.1 of the Administrative Code and as indicated by the manufacturer's use directions included in the labeling, and
    - (c) Be used only in water with five hundred ppm (mg/L) hardness or less or in water having a hardness no greater than specified by the manufacturer's label;
  - (4) If another solution of a chemical specified under paragraphs (N)(1) to (N)(3) of this rule is used, the license holder shall demonstrate to the licenser that the solution achieves sanitization and the use of the solution shall be approved; or
  - (5) If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.
- (O) Manual warewashing equipment - chemical sanitization using detergent-sanitizers.
- If a detergent-sanitizer is used to sanitize in a cleaning and sanitizing procedure where there is no distinct water rinse between the washing and sanitizing steps, the agent applied in the sanitizing step shall be the same detergent-sanitizer that is used in the washing step.
- (P) Warewashing equipment - determining chemical sanitizer concentration.
- Concentration of the sanitizing solution shall be accurately determined by using a test kit or other device.
- (Q) Utensils, temperature and pressure measuring devices - good repair and calibration.
- (1) Utensils shall be maintained in a state of repair or condition that complies with

the requirements specified under rules 3717-1-04 and 3717-1-04.1 of the Administrative Code or shall be discarded.

- (2) Food temperature measuring devices shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.
- (3) Ambient air temperature, water pressure, and water temperature measuring devices shall be maintained in good repair and be accurate within the intended range of use.

(R) Single-service and single-use articles - required use.

A food service operation or retail food establishment without facilities specified under rules 3717-1-04.5 and 3717-1-04.6 of the Administrative Code for cleaning and sanitizing kitchenware and tableware shall provide only single-use kitchenware, single-service articles, and single-use articles for use by food employees and single-service articles for use by consumers.

(S) Single-service or single-use articles - use limitation.

- (1) Single-service or single-use articles may not be reused.
- (2) The bulk milk container dispensing tube shall be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

(T) Shells - use limitation.

Mollusk and crustacea shells may not be used more than once as serving containers.

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