

3717-1-04.5

Equipment, utensils, and linens: cleaning of equipment and utensils.

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

- (1) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- (2) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
- (3) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

(B) Equipment food-contact surfaces and utensils - cleaning frequency.

- (1) Equipment food-contact surfaces and utensils shall be cleaned:
 - (a) Before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry;
 - (b) Each time there is a change from working with raw foods to working with ready-to-eat foods;
 - (c) Between uses with raw fruits and vegetables and with ~~potentially hazardous~~time/temperature controlled for safety food;
 - (d) Before using or storing a food temperature measuring device; and
 - (e) At any time during the operation when contamination may have occurred.
- (2) Equipment food-contact surfaces and utensils if used with ~~potentially hazardous~~time/temperature controlled for safety food, shall be cleaned throughout the day at least every four hours. This provision does not apply if:
 - (a) In storage, containers of ~~potentially hazardous~~time/temperature controlled for safety food and their contents are maintained at temperatures specified under rule 3717-1-03.4 of the Administrative Code and the containers are cleaned when they are empty;
 - (b) Utensils ~~or~~and equipment are used to prepare food in a refrigerated room or area that is maintained at one of the temperatures in the following chart and:

- (i) The utensils ~~or~~ and equipment are cleaned at the frequency in the following chart that corresponds to the temperature:

Ambient temperature	Cleaning frequency
41°F (5.0°C) or less	24 hours
>41°F - 45°F (>5.0°C - 7.2°C)	20 hours
>45°F - 50°F (>7.2°C - 10.0°C)	16 hours
>50°F - 55°F (>10.0°C - 12.8°C)	10 hours

; and

- (ii) The cleaning frequency based on the ambient temperature of the refrigerated room or area is documented in the food service operation or retail food establishment.
- (c) Containers in serving situations such as salad bars, delis, and cafeteria lines holding ready-to-eat ~~potentially hazardous~~ time/temperature controlled for safety food that is maintained at the temperatures specified under rule 3717-1-03.4 of the Administrative Code, are intermittently combined with additional supplies of the same food that is at the required temperature, and the containers are cleaned at least every twenty-four hours.
- (d) Temperature measuring devices are maintained in contact with food, such as when left in a container of deli food or in a roast, held at temperatures specified under rule 3717-1-03.4 of the Administrative Code;
- (e) Equipment is used for storage of packaged or unpackaged food such as a reach-in refrigerator and the equipment is cleaned at a frequency necessary to preclude accumulation of soil residues;
- (f) The cleaning schedule is approved by the licenser based on consideration of:
- (i) Characteristics of the equipment and its use,
 - (ii) The type of food involved,

- (iii) The amount of food residue accumulation, and
 - (iv) The temperature at which the food is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic microorganisms that are capable of causing foodborne disease; or
 - (g) In-use utensils are intermittently stored in a container of water in which the water is maintained at one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or more and the utensils and container are cleaned at least every twenty-four hours or at a frequency necessary to preclude accumulation of soil residues.
- (3) Except when dry cleaning methods are used as specified under paragraph (E) of this rule, surfaces of utensils ~~or~~ and equipment contacting food that is not ~~potentially hazardous~~ time/temperature controlled for safety shall be cleaned:
- (a) At any time when contamination may have occurred;
 - (b) At least every twenty-four hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles;
 - (c) Before restocking consumer self-service equipment ~~or~~ and utensils such as condiment dispensers and display containers; and
 - (d) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment or bulk water machines:
 - (i) At a frequency specified by the manufacturer, or
 - (ii) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.
- (C) Cooking and baking equipment - cleaning frequency.
- (1) The food-contact surfaces of cooking and baking equipment shall be cleaned at least every twenty-four hours. This paragraph does not apply to hot oil

cooking and filtering equipment if it is cleaned as specified in paragraph (B)(2)(f) of this rule.

- (2) The cavities and door seals of microwave ovens shall be cleaned at least every twenty-four hours by using the manufacturer's recommended cleaning procedure.

(D) Nonfood-contact surfaces - cleaning frequency.

Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.

(E) Dry cleaning methods.

- (1) If used, dry cleaning methods such as brushing, scraping, and vacuuming shall contact only surfaces that are soiled with dry food residues that are not ~~potentially hazardous~~ time/temperature controlled for safety.
- (2) Cleaning equipment used in dry cleaning food-contact surfaces may not be used for any other purpose.

(F) Precleaning methods.

- (1) Food debris on equipment and utensils shall be scrapped over a waste disposal unit or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle.
- (2) If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.

(G) Loading of soiled items in warewashing machines.

Soiled items to be cleaned in a warewashing machine shall be loaded into racks, trays, or baskets or onto conveyors in a position that:

- (1) Exposes the items to the unobstructed spray from all cycles; and
- (2) Allows the items to drain.

(H) Wet cleaning methods.

- (1) Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices.
- (2) The washing procedures selected shall be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed.

(I) Washing - procedures for alternative manual warewashing equipment.

If washing in sink compartments or a warewashing machine is impractical such as when the equipment is fixed or the utensils are too large, washing shall be done by using alternative manual warewashing equipment as specified in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code, in accordance with the following procedures:

- (1) Equipment shall be disassembled as necessary to allow access of the detergent solution to all parts;
- (2) Equipment components and utensils shall be scrapped or rough cleaned to remove food particle accumulation; and
- (3) Equipment and utensils shall be washed as specified under paragraph (H)(1) of this rule.

(J) Rinsing procedures.

Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures:

- (1) Use of a distinct, separate water rinse after washing and before sanitizing if using:
 - (a) A three-compartment sink;
 - (b) Alternative manual warewashing equipment equivalent to a three-compartment sink as specified in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code, or

- (c) A three-step washing, rinsing, and sanitizing procedure in a warewashing system for ~~C.I.P.-CIP~~ equipment;
 - (2) Use of a detergent-sanitizer as specified under paragraph (O) of rule 3717-1-04.4 of the Administrative Code if using:
 - (a) Alternative warewashing equipment as specified ~~under~~in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code that is approved for use with a detergent-sanitizer, or
 - (b) A warewashing system for CIP equipment;
 - (3) Use of a nondistinct water rinse that is integrated in the hot water sanitization immersion step of a two-compartment sink operation;
 - (4) If using a warewashing machine that does not recycle the sanitizing solution as specified under paragraph (J)(5) of this rule, or alternative manual warewashing equipment such as sprayers, use of a nondistinct water rinse that is:
 - (a) Integrated in the application of the sanitizing solution, and
 - (b) Wasted immediately after each application; or
 - (5) If using a warewashing machine that recycles the sanitizing solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the sanitizing solution.
- (K) Returnables - cleaning for refilling.

Returned empty containers intended for cleaning and refilling with food shall be cleaned and refilled in a regulated food processing plant, except that:

- (1) A food-specific container for beverages may be refilled at a food service operation or retail food establishment if:
 - (a) Only a beverage that is not a ~~potentially hazardous~~time/temperature controlled for safety food is used as specified under paragraph (P)(1) of rule 3717-1-03.2 of the Administrative Code;

- (b) The design of the container and of the rinsing equipment and the nature of the beverage, when considered together, allow effective cleaning at home or in the food service operation or retail food establishment;
 - (c) Facilities for rinsing before refilling returned containers with fresh, hot water that is under pressure and not recirculated are provided as part of the dispensing system;
 - (d) The consumer-owned container returned to the food service operation or retail food establishment for refilling is refilled for sale or service only to the same consumer; and
 - (e) The container is refilled by:
 - (i) An employee of the food service operation or retail food establishment, or
 - (ii) The owner of the container if the beverage system includes a contamination-free transfer process that can not be bypassed by the container owner.
- (2) Consumer-owned containers that are not food-specific may be filled at a water vending machine, bulk water machine, or system.

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