

901:3-6-04

Wash, rinse, and bactericidal treatment.

- (A) Each farm market or farm product auction that offers raw poultry, non-amenable meats or both for sale shall clean and sanitize utensils and food contact surfaces of equipment used in the preparation, display, and sale of the raw poultry and non-amenable meats in:
- (1) A three-compartment sink;
 - (2) A two-compartment sink; or
 - (3) If approved by the director, receptacles that substitute for compartments of a multi-compartment sink; or
 - (4) Another method approved by the director.
- (B) The following procedure shall be used to manually wash, rinse, and sanitize utensils and food contact surfaces of equipment in a three step process:
- (1) In the first compartment, equipment and utensils shall be thoroughly washed in a detergent solution that is kept clean;
 - (2) In the second compartment, equipment and utensils shall be rinsed free of detergent and abrasives with clean water;
 - (3) In the third compartment, equipment and utensils shall be sanitized by either immersion for at least one half minute in clean hot water at a temperature of at least one hundred seventy degrees Fahrenheit; or immersion for at least thirty seconds in a clean solution containing at least fifty parts per million of available chlorine as a hypochlorite. Equipment too large to sanitize by immersion may be rinsed, sprayed, or swabbed with a solution of one hundred parts per million chlorine.
- (C) The following procedure shall be used to manually wash and sanitize utensils and food contact surfaces of equipment in a two step process:
- (1) In the first compartment, equipment and utensils shall be immersed and thoroughly washed with an approved detergent-sanitizer solution that is kept clean;
 - (2) In the second compartment, equipment and utensils shall be immersed and thoroughly sanitized with an approved detergent-sanitizer solution that is kept

clean.

The same approved detergent-sanitizer product shall be used for both the cleaning and sanitizing steps.

- (D) ~~A chemical sanitizer must conform to 21 C.F.R. 178.1010, be registered with the United States environmental protection agency, have a label that states it can be used on food contact surfaces, and does not require a potable water rinse after use.~~
A chemical sanitizer shall be used according to the manufacturer's label.

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Certification

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Date

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