

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 one of the following:
- (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.~~
    - (a) At least one half minute in clean hot water at a temperature of at least one hundred seventy degrees Fahrenheit; or
    - (b) At least thirty seconds in a cleaning solution containing at least fifty parts per million of available chlorine as a hypocrite.
  - (4) 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.

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- (3) The same approved detergent-sanitizer product used in paragraphs (C)(1) and (C)(2) of this rule shall be used for both the cleaning and sanitizing steps.

(D) A chemical sanitizer shall be used according to the manufacturer's label.

Effective: 03/20/2017

Five Year Review (FYR) Dates: 01/03/2017 and 03/20/2022

CERTIFIED ELECTRONICALLY

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Certification

03/10/2017

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Date

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