

4626.0275 3-304.12 IN-USE UTENSILS; BETWEEN-USE STORAGE.

A. During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored:

(1) except as specified in item B, in the food with the handles above the top of the food and the container;

(2) in food that is not potentially hazardous, with the handles above the top of the food within containers or equipment that can be closed, including bins of sugar, flour, or cinnamon;

(3) on a clean portion of the food preparation table or cooking equipment and shall be cleaned and sanitized at a frequency specified in parts 4626.0845 and 4626.0900;

(4) in running water of sufficient velocity to flush particulates to the drain, if used with moist food including ice cream or mashed potatoes; or

(5) in a clean, protected location if the utensils, including ice scoops, are used only with a food that is not potentially hazardous.

B. For consumer self-service of bulk food, a manual dispensing utensil shall have a handle long enough to avoid consumer contact with bulk food. When not in use, the dispensing utensil shall be stored either in the food with the handle extended out of the food, or in a protective enclosure attached or adjacent to the display unit with the utensil on a tether of easily cleanable material short enough to prevent contact with the floor.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

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