

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

A. During pauses in food preparation or dispensing, food preparation and dispensing utensils must 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 TCS food, with the handles above the top of the food within containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon;

(3) on a clean portion of the food preparation table or cooking equipment only if the in-use utensil and the food-contact surface of the food preparation table or cooking equipment are 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 such as ice cream, mashed potatoes, or cooked rice;

(5) in a clean, protected location if the utensils, including ice scoops, are used only with a food that is not TCS food; or

(6) in a container of water if the water is maintained at a temperature of at least 135 degrees F (57 degrees C) and the container is cleaned at a frequency specified in part 4626.0845, item D.

B. For consumer self-service of bulk food, a manual dispensing utensil must be stored as specified in Minnesota Statutes, section 31.84, subdivision 2.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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