

4626.0845 4-602.11 EQUIPMENT, FOOD-CONTACT SURFACES, AND UTENSILS.*

A. Equipment food-contact surfaces and utensils shall be cleaned:

(1) except as specified in item B, before each use with a different type of raw animal food, including beef, fish, lamb, pork, or poultry;

(2) each time there is a change from working with raw foods to working with ready-to-eat foods;

(3) between uses with raw fruits or vegetables and with potentially hazardous food;

(4) before using or storing a food temperature measuring device; and

(5) at any time during the operation when contamination may have occurred.

B. Item A, subitem (1), does not apply if raw animal foods that require cooking temperatures specified in part 4626.0340, item A, subitem (3), are prepared after foods that require cooking temperatures specified in part 4626.0340, items A, subitems (1) and (2), and B.

C. Except as specified in item D, if used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least once every four hours.

D. Surfaces of utensils and equipment contacting potentially hazardous food may be cleaned less frequently than once every four hours if:

(1) in storage, containers of potentially hazardous food and their contents are maintained at temperatures specified in parts 4626.0130 to 4626.0420 and the containers are cleaned when they are empty;

(2) utensils and equipment are used to prepare food in a refrigerated room that maintains the utensils, equipment, and food under preparation at temperatures specified in parts 4626.0130 to 4626.0420 and the utensils and equipment are cleaned at least once every 24 hours;

(3) containers in salad bars, delis, cafeteria lines, and other serving situations that hold ready-to-eat, potentially hazardous food that is maintained at the temperatures specified in parts 4626.0130 to 4626.0420 are intermittently combined with additional supplies of the same food that is at the required temperature and are cleaned at least once every 24 hours;

(4) temperature measuring devices are maintained in contact with foods that are held at temperatures specified in parts 4626.0130 to 4626.0420; or

(5) equipment is used for storage of packaged or unpackaged food, including a reach-in refrigerator, and the equipment is cleaned at a frequency necessary to preclude accumulation of soil residues; or

(6) the cleaning schedule is approved based on consideration of:

(a) characteristics of the equipment and its use;

(b) the type of food involved;

(c) the amount of food residue accumulation; and

(d) 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.

E. Except when dry cleaning methods are used as specified in part 4626.0860, surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned:

(1) at any time when contamination may have occurred;

(2) at least once every 24 hours for iced tea dispensers and tongs, scoops, ladles, or other consumer self-service utensils;

(3) before restocking condiment dispensers, display containers, and other consumer self-service equipment and utensils;

(4) for ice bins, beverage dispensing nozzles, and the enclosed components of ice makers, beverage dispensing lines or tubes, coffee bean grinders, and water vending equipment:

(a) at a frequency specified by the manufacturer; or

(b) absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

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

History: *23 SR 519*

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