

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

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

- (1) except as specified in item B, before each use with a different type of raw animal food, such as beef, fish, lamb, pork, or poultry;<sub>P1</sub>
- (2) each time there is a change from working with raw foods to working with ready-to-eat foods;<sub>P1</sub>
- (3) between uses with raw fruits or vegetables and with TCS food;<sub>P1</sub>
- (4) before using or storing a food temperature measuring device;<sub>P1</sub> and
- (5) at any time during the operation when contamination may have occurred.<sub>P1</sub>

B. Item A, subitem (1), does not apply if the food-contact surface or utensil is in contact with a succession of different raw animal foods each requiring a higher cooking temperature than the previous type as specified in part 4626.0340.

C. Except as specified in item D, if used with TCS food, equipment food-contact surfaces and utensils must be cleaned throughout the day at least once every 4 hours.<sub>P1</sub>

D. Surfaces of utensils and equipment contacting TCS food may be cleaned less frequently than every 4 hours if:

- (1) in storage, containers of TCS food and their contents are maintained at temperatures specified in part 4626.0395 and the containers are cleaned when they are empty;
- (2) utensils and equipment are used to prepare food in a refrigerated room or area that is maintained at one of the temperatures in the chart in unit (a):
  - (a) the utensils and equipment are cleaned at the frequency in the following chart that corresponds to the temperature; and

| Temperature   | Cleaning Frequency |
|---|--------------------|
| 41 degrees F (5 degrees C) or less  | 24 hours           |
| greater than 41 degrees F to 45 degrees F (greater than 5 degrees C to 7.2 degrees C)   | 20 hours           |
| greater than 45 degrees F to 50 degrees F (greater than 7.2 degrees C to 10 degrees C)  | 16 hours           |
| greater than 50 degrees F to 55 degrees F (greater than 10 degrees C to 12.8 degrees C) | 10 hours           |

(b) the cleaning frequency based on the ambient temperature of the refrigerated room or area is documented in the food establishment;

(3) containers in serving areas such as salad bars, delis, and cafeteria lines that hold ready-to-eat TCS food that is maintained at the temperatures specified in part 4626.0395 are intermittently combined with additional supplies of the same food that is at the required temperature and the containers are cleaned at least every 24 hours;

(4) temperature measuring devices are maintained in contact with food in a container of deli food or a roast, and held at the temperatures specified in part 4626.0395;

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

(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; or

(7) in-use utensils are intermittently stored in a container of water in which the water is maintained at 135 degrees F (57 degrees C) or more and the utensils and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.

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

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

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

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

(4) in equipment such as ice bins and beverage dispensing nozzles, and the enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup 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; 144.07; 144.08; 144.12; 157.011*

**History:** *23 SR 519; 43 SR 295*

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