

**4626.0905 HOT WATER AND CHEMICAL SANITIZATION. 4-703.11**

After being cleaned, equipment, food-contact surfaces, and utensils must be sanitized in:

A. hot water manual operations by immersion for at least 30 seconds as specified in part 4626.0790;<sub>P1</sub>

B. hot water mechanical operations by being cycled through equipment that is set up as specified in parts 4626.0755, 4626.0795, and 4626.0800 and achieving a utensil surface temperature of 160 degrees F (71 degrees C) as measured by an irreversible registering temperature indicator;<sub>P1</sub> or

C. chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution specified in part 4626.0805. Contact times must be consistent with U.S. Environmental Protection Agency-registered label use instructions by providing:

(1) except as specified under subitem (2), a contact time of at least 10 seconds for a chlorine solution specified in part 4626.0805, item C, subitem (1);<sub>P1</sub>

(2) a contact time of at least 7 seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 100 degrees F (38 degrees C) or a pH of 8 or less and a temperature of at least 75 degrees F (24 degrees C);<sub>P1</sub>

(3) a contact time of at least 30 seconds for other chemical sanitizing solutions;<sub>P1</sub> or

(4) a contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in part 4626.0020, subpart 75.<sub>P1</sub>

**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*

**Published Electronically:** *January 2, 2019*