

**4658.5200 FOOD SERVICE EQUIPMENT; EXISTING CONSTRUCTION.**

Subpart 1. **Food service equipment.** All food service equipment being replaced must be of a type that complies with the requirements of part 4658.3500, subpart 3.

Subp. 2. **Cutting boards.** Cutting boards or similar use table tops must be constructed of nonporous, smooth, and cleanable material, and be free of cracks, crevices, and open seams.

Subp. 3. **Scullery sink.** For manual washing, rinsing, and sanitizing of utensils and equipment, a sink with at least three compartments must be provided and used. Sink compartments must be large enough to permit the accommodation of the equipment and utensils, and each compartment of the sink must be supplied with hot and cold potable running water. Drain boards must be provided at each end for proper handling of soiled utensils before washing and for cleaned utensils following sanitizing and must be located so as not to interfere with the proper use of the utensil washing facilities. If the mechanical dishwasher or a mechanical utensil washer is used for the sanitizing of pots and pans, a sanitizing compartment is not required and a two-compartment scullery sink is acceptable if used according to parts 4658.0675 and 4658.0680.

**Statutory Authority:** *MS s 144A.04; 144A.08*

**History:** *21 SR 196*

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