

# CLEANING & SANITIZING EQUIPMENT

## CLEANING & SANITIZING

**DESIGNATED HANDSINK:** A separate designated handsink must be easily accessible to ensure staff can clean hands before handling clean sanitized dishes. Handsinks must be equipped with cold water and hot water at least 110°F, hand soap, and single use paper towels. Sinks used for washing equipment and utensils shall not be used for hand washing.

**CLEANING FREQUENCY:** Equipment food-contact surfaces & utensils shall be cleaned & sanitized each time there is a change from working with *potentially hazardous foods* (PHF) such as raw beef, raw pork, raw poultry or raw seafood, or a change in processing from PHFs to *ready-to-eat* (RTE) foods; after any interruption of operations during which time contamination may have occurred; and after final use each working day. The Food & Drug Administration recommends the following frequency based on preparation room temperature.

Preparation Room Temperature	Cleaning Frequency
41°F or less	24 hours
> 41°F to 45°F	20 hours
>45°F to 50°F	16 hours
>50°F to 55°F	10 hours
>55°F unrefrigerated rooms	4 hours

Good Manufacturing Practices:  
  
Refrigerated room temperatures & cleaning frequency to be documented.

PHF's, Food Contact Surfaces:

- In storage, containers of PHF maintained at 41°F or less. Date markings are cleaned off when emptied.
- Containers in serving situations such as salad bars that are maintained and refilled with PHF's at 41°F or less, are cleaned and sanitized at least every 24 hours.
- In-use utensils intermittently stored in a container of hot water at  $\geq 135^\circ\text{F}$  or above, are cleaned and sanitized every 24 hours or more frequently to preclude accumulation of soil residues.

NON-PHF's, Food Contact Surfaces:

- Utensils & equipment cleaned and sanitized at any time when contamination may have occurred.
- Clean and sanitize at least every 24 hours for iced tea dispensers and consumer self-service utensils
- Clean and sanitize before re-stocking consumer self-service equipment & utensils
- Clean and sanitize components of equipment such as ice bins, ice makers, beverage nozzles & syrup dispensing lines/tubes, cooking oil storage tanks & distribution lines, coffee bean grinders, and water vending equipment: as specified by the manufacturer or as necessary to preclude accumulation of soil or mold.

WAREWASHING: MECHANICAL & MANUAL		Minimum Wash Temperature	Minimum Sanitizing Temperature
<b>MECHANICAL Hot Water Sanitize</b>	Stationary rack, single temp	165°F	165°F
	Stationary rack, dual temp	150°F	180°F
	Stationary or Moving rack - pot, pan, utensil washer	140°F	180°F
	Conveyor, dual temp	160°F	180°F
	Conveyor, multi temp	150°F	160°F
Chemical Sanitize	Any ware washing machine	120°F	min 75°F
3 Compartment Sink	Cleaning agent labeling may permit lower washing temperatures	110°F	See below

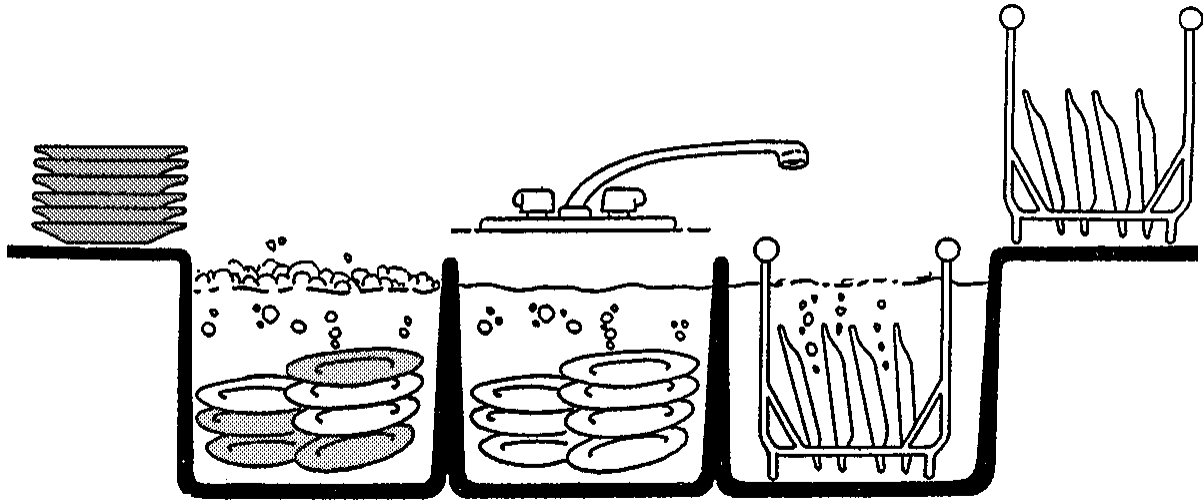
**MECHANICAL WAREWASHING:**

- As appropriate, washing, rinsing & sanitizing temperatures; fresh water sanitizing rinse pressure; conveyor speed or cycle time shall be in accordance with dish machine "data plate" and manufacturer's instruction.
- Fresh hot water sanitization: the flow pressure immediately downstream or upstream of the sanitization rinse control valve shall be 15 psi to 25 psi. A numerically scaled indicating thermometer accurate to  $\pm 3^\circ\text{F}$  shall be provided.

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**THREE COMPARTMENT SINK SHALL BE PROVIDED AND USED AS FOLLOWS:**

1. Large enough to immerse most equipment and utensils.
2. Supplied with Cold Water and Hot Water at least 110°F that reaches all three compartments.
3. Properly designed and maintained drain plugs to allow sinks to be filled.
4. Two integral drain boards or easily moveable utensil tables of adequate size for soiled and cleaned equipment and utensils.
5. Preflushed, prescraped and/or presoaked equipment and utensils to remove food particles and soil.
6. Clean sinks prior to use and set up 1st compartment with hot soapy water; 2nd compartment with clean rinse water; and 3rd compartment with sanitizing solution or hot water to sanitize (see below).
7. All equipment and utensils must air dry prior to stacking, storing, and/or re-using.



**Prescrape,  
prerinse,  
presoak**

**WASH  
Water min 110°F  
and detergent**

**RINSE  
Clean water  
min 110°F**

**SANITIZE  
Chemical: ppm / 75°F /  
min 1 minute  
Hot Water: 170°F /  
min 30 seconds**

**AIR DRY**

**MANUAL SANITIZATION: CONCENTRATION, pH, TEMPERATURE, HARDNESS & CONTACT TIME**

Minimum Concentrations ppm	Water pH	Minimum Temperature	Contact Time
Chlorine, min 50 ppm	pH ≤ 10.0	75°F	60 Seconds
Iodine, min 12.5 ppm	pH ≤ 5.0 or per label	75°F	60 Seconds
Quaternary Ammonium, per label	Water hardness ≤ 500 ppm or per label	75°F	60 Seconds
Hot Water Sanitize, 3 compartment sink w/ integral heating device		≥ 170°F Immersed in rack or basket	30 Seconds

**NOTE:** All chemical sanitizers shall be listed in 21 CFR 178.1010 Sanitizing Solutions and used in accordance with the EPA-Approved Manufacturer's label use instructions.

PHF = potentially hazardous foods

ppm = parts per million

RTE = ready to eat

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