

# Cleaning 'Food-Contact-Surfaces'

## Wash, Rinse, Sanitize and Air-Dry: Why, Where, When and How

Oregon Food Code, Oregon Administrative Rule (OAR): 333-150-0000

<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/foodsantiationrulesweb.pdf>

### Why:

The objective of cleaning focuses on the need to remove organic matter from 'food-contact-surfaces' so that sanitization can occur and to remove soil from nonfood contact surfaces so that pathogenic microorganisms will not be allowed to accumulate and insects and rodents will not be attracted.

#### **§ 4-601.11 Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils.\***

(A) Equipment food-contact surfaces and utensils shall be clean to sight and touch.

(B) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

(C) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

### Where:

The 3 compartment requirement allows for proper execution of the 3-step manual warewashing procedure. If properly used, the 3 compartments reduce the chance of contaminating the sanitizing water and therefore diluting the strength and efficacy of the chemical sanitizer that may be used.

#### **§ 4-301.12 Manual Warewashing, Sink Compartment Requirements.**

(A) Except as specified in ¶¶ (C) and (F) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils.

(B) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in ¶ (C) of this section shall be used...

(F) ...A commercial warewashing machine is allowed in lieu of a manual warewashing sink as required in this section.

#### **§ 4-301.13 Drainboards.**

Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

#### **§ 4-501.16 Warewashing Sinks, Use Limitation.**

(A) A warewashing sink may not be used for handwashing.

(B) If a warewashing sink is used to launder wiping cloths, wash produce, or thaw food, the sink shall be cleaned as specified under § 4-501.14.

(1) If wiping cloths are washed at the warewashing sink, they shall be washed in the wash compartment, and

(2) Sinks used to wash or thaw food shall be washed, rinsed, and sanitized both before and after use.



**WASH, RINSE and SANITIZE pots, pans, glasses, dishes and utensils.**

## **When:**

Microorganisms may be transmitted from a food to other foods by utensils, cutting boards, thermometers, or other food-contact surfaces. Food-contact surfaces and equipment used for potentially hazardous foods should be cleaned as needed throughout the day but must be cleaned no less than every 4 hours to prevent the growth of microorganisms on those surfaces. Refrigeration temperatures slow down the generation time of bacterial pathogens, making it unnecessary to clean every four hours. Surfaces of utensils and equipment contacting food that is not potentially hazardous such as iced tea dispensers, carbonated beverage dispenser nozzles, beverage dispensing circuits or lines, water vending equipment, coffee bean grinders, ice makers, and ice bins must be cleaned on a routine basis to prevent the development of slime, mold, or soil residues that may contribute to an accumulation of microorganisms.

### ***§ 4-602.11 Equipment Food-Contact Surfaces and Utensils.\****

*(A) Equipment food-contact surfaces and utensils shall be cleaned:*

- (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal food such as 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 and 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...*

*(C)...if used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours...*

*(E)...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 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 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.*

## **How (Wash, Rinse, Sanitize and Air-Dry):**

Failure to maintain clean wash, rinse, and sanitizing solutions adversely affects the warewashing operation. Equipment and utensils may not be sanitized, resulting in subsequent contamination of food.

### ***§ 4-501.18 Warewashing Equipment, Clean Solutions.***

*The wash, rinse, and sanitize solutions shall be maintained clean.*

**Washing:** Failure to use detergents or cleaners in accordance with the manufacturer's label instructions could create safety concerns for the employee and consumer.

### ***§ 4-501.17 Warewashing Equipment, Cleaning Agents.***

*When used for warewashing, the wash compartment of a sink, mechanical warewasher, or wash receptacle of alternative manual warewashing equipment as specified in ¶ 4-301.12(C), shall contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.*

**Rinsing:** It is important to rinse off detergents, abrasive, and food debris after the wash step to avoid diluting or inactivating the sanitizer.

**§ 4-603.16 Rinsing Procedures.**

Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures:

(A) Use of a distinct, separate water rinse after washing and before sanitizing if using:

(1) A 3-compartment sink,

(2) Alternative manual warewashing equipment equivalent to a 3-compartment sink as specified in ¶ 4-301.12(C),  
or

(3) A 3-step washing, rinsing, and sanitizing procedure in a warewashing system for 'CIP' equipment...

**Sanitizing:** Effective sanitization procedures destroy organisms of public health importance that may be present on wiping cloths, food equipment, or utensils after cleaning, or which have been introduced into the rinse solution. It is important that surfaces be clean before being sanitized to allow the sanitizer to achieve its maximum benefit.

**§ 4-702.11 Before Use After Cleaning.\***

Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.

**Air-Drying:** Items must be allowed to drain and to air-dry before being stacked or stored. Stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow. Cloth drying of equipment and utensils is prohibited to prevent the possible transfer of microorganisms to equipment or utensils.

**§ 4-901.11 Equipment and Utensils, Air-Drying Required.**

After cleaning and sanitizing, equipment and utensils:

(A) Shall be air-dried or used after adequate draining as specified in (a) of 21 CFR 178.1010 Sanitizing solutions, before contact with food; and

(B) May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

