4626.0680 MANUAL WAREWASHING; SINK COMPARTMENT REQUIREMENTS. 4-301.12

- A. Except as specified in items C to H, a sink with at least 3 compartments and with integrally attached drainboards at each end must be provided for manually washing, rinsing, and sanitizing equipment and utensils._{P2}
- B. Sink compartments must 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 specified in item C must be used._{P2}
- C. Alternative manual warewashing equipment that meets the requirements in parts 4626.0875 and 4626.0880 may be used when there are special cleaning needs or constraints and its use is approved by the regulatory authority. Alternative manual warewashing equipment may include:
 - (1) high-pressure detergent sprayers;
 - (2) low- or line-pressure spray detergent foamers;
 - (3) other task-specific cleaning equipment;
 - (4) brushes or other implements; or
 - (5) receptacles that substitute for the compartments of a multicompartment sink.
- D. The regulatory authority may allow mechanical warewashing equipment in lieu of the required 3-compartment sink as long as the mechanical warewashing equipment is capable of accommodating the largest piece of equipment to be washed, rinsed, and sanitized and meets the requirements of parts 4626.0506 and 4626.0905.
- E. A food cart that does not have an approved 3-compartment sink installed on the cart must have a separate licensed facility, or an agreement with a licensed facility. The facility must have an approved 3-compartment sink or mechanical warewashing machine where all the utensils and multiuse equipment for the food cart are washed, rinsed, and sanitized before and after use at an event._{P2}
- F. A mobile food unit must be equipped with warewashing facilities consisting of at least a 3-compartment sink, either freestanding or installed in a counter._{P2}
- G. A seasonal temporary food stand that is disassembled after each use may use 3 containers of sufficient size to immerse utensils in lieu of the requirement in item A.
- H. A special event food stand may be equipped with a warewashing facility consisting of at least 3 containers of sufficient size to fully immerse all multiuse equipment and utensils.
- I. A food cart, special event food stand, temporary food establishment, retail food vehicle, portable structure, or cart is exempt from the manual warewashing sink and equipment requirements of this part if no multiuse utensils or equipment are used in the operation of the food establishment.

History: 23 SR 519; 43 SR 295

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