

4626.0905 4-703.11 HOT WATER AND CHEMICAL.*

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

A. hot water manual operations by immersion for at least 30 seconds as specified in part 4626.0790;

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 71 degrees C (160 degrees F) as measured by an irreversible registering temperature indicator; 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 by providing:

(1) an exposure time of at least ten seconds for a chlorine solution;

(2) an exposure time of at least 30 seconds for other chemical sanitizer solutions; or

(3) an exposure 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.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.08; 144.12; 157.011*

History: *23 SR 519*

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