

4660.4920 DISHWASHING AREA, NEW CONSTRUCTION.

The dishwashing area shall be separate and away from the kitchen food preparation area, and shall be arranged and equipped as follows in items A to D.

A. Soiled dishes shall arrive at the soiled dish counter without passing through the clean dish side of the dishwashing area or through the food preparation area of the kitchen. The soiled dish counter shall include provisions for prerinse of dishes and disposal of garbage.

B. Facilities with more than 30 beds shall be provided with a commercial hood type or conveyor dishwasher. The area containing the dishwasher and the soiled dish spray rinse shall be separated from the food preparation area and the clean dish storage area by a wall protection.

C. In facilities with 30 beds or less, a commercial type under-counter type dishwasher shall be a minimum requirement.

D. Clean dishes shall be returned directly from the clean dish counter to a clean area for storage. The clean dish counter shall not be less than four feet long in facilities with pass-through type dishwashers. If necessary, provision shall be made for the return of empty dish racks to the dishwasher area.

Statutory Authority: *MS s 144.56; 144A.02 to 144A.08*

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