

Washing and Sanitizing Food Contact Surfaces

Wisconsin Food Code Fact Sheet #22

SANITIZING – the application of heat or chemicals to a clean food contact surface in order to reduce the number of disease causing organisms to a safe level.

Manual ware washing - use 3 separate sink compartments:

1. Scrape – prewash - soak as needed

2. Sink 1 - Wash

After scraping and soaking to remove all large food particles wash utensils in hot (110°F.) soapy water.

3. Sink 2 - Rinse

Rinse utensils in clear, clean water – rinse to remove all food particles and soap.

4. Sink 3 – Sanitize

Sanitize by one of the following methods:

****Hot water:**

Sanitize by hot water immersion – water must be maintained at 171°F

****Chemical:**

Sanitize by the use of a *DHFS approved chemical sanitizer *according to manufacturer's label instructions* to achieve proper concentration:

Chlorine – 50 ppm -100ppm
(at 55-75°F)

Iodine – 12.5 - 25 ppm
(at 75°F)

Quaternary Ammonia - 200-400 ppm
(at 75°F)

Anionic Acid – according to label directions

Provide a test kit or device to measure concentration of solution.

5. Air Dry

Do not use a towel to dry

Mechanical ware washing

Mechanical dishwashers have a high temperature or chemical injected final rinse to sanitize items.

Check the machine's data plate for specific details on proper operation.

1. Scrape – prewash - soak as needed

2. Wash – per manufacturer's specifications.

3. Rinse - per manufacturer's specifications.

4. Sanitize - Check for proper sanitizing method by the using temperature sensitive labels/tape with high temperature machines. Use chemical test strips with chemical injection dishwashers.

High temperature rinse:

| <u>Machine type</u> | <u>Temp.</u> |
|-----------------------------|--------------|
| Single temp-Stationary rack | 165°F |
| All other machines | 180°F |

Chemical injected sanitizer:

Same requirements as manual sanitizing.

5. Air Dry

Chemical test strips/kits must be available to check sanitizer concentration. Improper concentration will not provide effective sanitizing and high concentrations may leave a toxic residue

****Clean In Place Equipment**

Must use the same 5 step process

Other options for sanitizing must be discussed with the Regulatory Authority

*Dept. of Health & Family Services
More details are available on the website:
<http://www.legis.state.wi.us>