

Cleaning and Sanitizing

REQUIREMENTS FOR EQUIPMENT FOOD-CONTACT SURFACES

Warewashing steps

1. **Wash** in hot, soapy water.
Detergents and scrubbing loosen food debris from surfaces.
2. **Rinse** in clean water.
Rinsing removes the detergents and prepares the surface for sanitizing.
3. **Sanitize** in chemicals or hot water.
Sanitizing reduces the number of foodborne pathogens on clean food handling equipment to safe levels. Air dry all equipment, towel drying is not allowed.



Wash Rinse Sanitize

Warewashing equipment

All food establishments must have:

- A three-compartment sink for manual warewashing

OR

- A dishmachine for mechanical warewashing

Operate warewashing machines according to the machine's data plate, and other manufacturer's instructions.

Chemical sanitizing

Soaking clean equipment in a chemical solution is one way to sanitize food-contact surfaces. Always follow label instructions. Use the required sanitizer solution strength and contact time. Allow all equipment to air dry completely before storing.

When choosing a chemical sanitizer, look for the following label information:

- EPA registration number
- Directions for sanitizing food-contact surfaces
- Does not require a potable water rinse

Sanitizers may include:

- Chlorine bleach
- Quaternary ammonium compounds ("quats")
- Iodine
- An approved sanitizer made on site
- Other chemical sanitizers approved by FDA under 21 CFR 178.1010 or by EPA under 40 CFR 180.940 or listed in Minnesota Statutes, chapter 31

Use a test kit to verify the sanitizer concentration. Concentrations below minimum levels will not sanitize effectively, while sanitizer concentrations above maximum levels can leave toxic residues. Refer to the manufacturer's label instructions for concentration levels.

Hot water sanitizing

Heat is another way to sanitize clean food-contact surfaces of equipment. Allow all equipment to air dry completely before storing.

- **Manual warewashing:** Soak equipment in water maintained at 171°F or higher for at least 30 seconds.
- **Mechanical warewashing:** Water temperature and pressure requirements vary depending on the type of machine. Use a thermometer or heat-sensitive tape to verify water temperature. Verify the rinse pressure by checking the pressure gauge.

Resources

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Minnesota Department of Agriculture
Food and Feed Safety Division
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JANUARY 2019

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