



Ohio Administrative Code

Rule 3717-1-04.4 Equipment, utensils, and linens: maintenance and operation.

Effective: September 5, 2024

[Comment: For publication dates of the C.F.R. referenced in this rule, see paragraph (B)(15)(b) of rule 3717-1-01 of the Administrative Code.]

(A) Equipment - good repair and proper adjustment.

(1) Equipment will be maintained in a state of repair and condition that meets the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code.

(2) Equipment components such as doors, seals, hinges, fasteners, and kick plates are to be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(3) Cutting or piercing parts of can openers are to be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened.

(B) Cutting surfaces.

Surfaces such as cutting blocks and boards that are subject to scratching and scoring are to be resurfaced if they can no longer be effectively cleaned and sanitized, or discarded if they are not capable of being resurfaced.

(C) Microwave ovens.

Microwave ovens are to meet the safety standards specified in 21 C.F.R. 1030.10.

(D) Warewashing equipment - cleaning frequency.

A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing



and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under paragraph (C) of rule 3717-1-04.2 of the Administrative Code are to be cleaned:

(1) Before use;

(2) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and

(3) If used, at least every twenty-four hours.

(E) Warewashing machines - manufacturers' operating instructions.

(1) A warewashing machine and its auxiliary components is to be operated in accordance with the machine's data plate and other manufacturer's instructions.

(2) A warewashing machine's conveyor speed or automatic cycle times is to be maintained accurately timed in accordance with manufacturer's specifications.

(F) Warewashing sinks - use limitation.

(1) A warewashing sink is not permitted to be used for handwashing as specified under paragraph (D) of rule 3717-1-02.2 of the Administrative Code.

(2) If a warewashing sink is used to wash wiping cloths, wash produce, or thaw food, the sink is to be cleaned as specified under paragraph (D) of this rule before and after each time it is used to wash wiping cloths or wash produce or thaw food. Sinks used to wash or thaw food are to be sanitized as specified under rule 3717-1-04.6 of the Administrative Code before and after using the sink to wash produce or thaw food.

(G) Warewashing equipment - cleaning agents.

When used for warewashing, the wash compartment of a sink, mechanical warewasher, or wash



receptacle of alternative manual warewashing equipment as specified in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code, is to contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.

(H) Warewashing equipment - clean solutions.

The wash, rinse, and sanitize solutions are to be maintained clean.

(I) Manual warewashing equipment - wash solution temperature.

The temperature of the wash solution in manual warewashing equipment is to be maintained at not less than one hundred ten degrees Fahrenheit (forty-three degrees Celsius) or the temperature specified on the cleaning agent manufacturer's label instructions.

(J) Mechanical warewashing equipment - wash solution temperature.

(1) The temperature of the wash solution in spray type warewashers that use hot water to sanitize is not permitted to be less than:

(a) For a stationary rack, single temperature machine, one hundred sixty-five degrees Fahrenheit (seventy-four degrees Celsius);

(b) For a stationary rack, dual temperature machine, one hundred fifty degrees Fahrenheit (sixty-six degrees Celsius);

(c) For a single tank, conveyor, dual temperature machine, one hundred sixty degrees Fahrenheit (seventy-one degrees Celsius); or

(d) For a multitank, conveyor, multitemperature machine, one hundred fifty degrees Fahrenheit (sixty-six degrees Celsius).

(2) The temperature of the wash solution in spray-type warewashers that use chemicals to sanitize is



not permitted to be less than one hundred twenty degrees Fahrenheit (forty-nine degrees Celsius).

(K) Manual warewashing equipment - hot water sanitization temperatures.

If immersion in hot water is used for sanitizing in a manual operation, the temperature of the water is to be maintained at one hundred seventy-one degrees Fahrenheit (seventy-seven degrees Celsius) or above.

(L) Mechanical warewashing equipment - hot water sanitization temperatures.

(1) In a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold cannot be more than one hundred ninety-four degrees Fahrenheit (ninety degrees Celsius), or less than:

(a) For a stationary rack, single temperature machine, one hundred sixty-five degrees Fahrenheit (seventy-four degrees Celsius); or

(b) For all other machines, one hundred eighty degrees Fahrenheit (eighty-two degrees Celsius).

(2) The maximum temperatures specified in this paragraph do not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

(M) Mechanical warewashing equipment - sanitization pressure.

The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine, as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve, is to be within the range specified on the machine manufacturer's data plate and not less than five pounds per square inch (thirty-five kilopascals) or more than thirty pounds per square inch (two hundred kilopascals).

(N) Manual and mechanical warewashing equipment, chemical sanitization - temperature, pH, concentration, and hardness.



A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at contact times specified under paragraph (C)(3) of rule 3717-1-04.6 of the Administrative Code is obligated to meet the criteria specified under paragraph (E) of rule 3717-1-07.1 of the Administrative Code, used in accordance with the EPA-registered label use instructions, and used as follows:

(1) A chlorine solution is to have a minimum temperature based on the concentration and pH of the solution as listed in the following chart;

Concentration range	Minimum temperature	ppm (mg/L)
pH 10 or less F (C)	pH 8 or less F (C)	25 - 49
120 (49)	120 (49)	50 - 99
100 (38)	75 (24)	100

(2) An iodine solution is to have a:

(a) Minimum temperature of sixty-eight degrees Fahrenheit (twenty degrees Celsius);

(b) pH of five or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and

(c) Concentration between 12.5 ppm (mg/L) and twenty-five ppm (mg/L).

(3) A quaternary ammonium compound solution is to:

(a) Have a minimum temperature of seventy-five degrees Fahrenheit (twenty-four degrees Celsius);

(b) Have a concentration as specified under paragraph (E) of rule 3717-1-07.1 of the Administrative Code and as indicated by the manufacturer's use directions included in the labeling; and

(c) Be used only in water with five hundred ppm (mg/L) hardness or less or in water having a hardness no greater than specified by the EPA-registered label use instructions.



(4) If another solution of a chemical specified under paragraphs (N)(1) to (N)(3) of this rule is used, the license holder is obligated to demonstrate to the licensor that the solution achieves sanitization and the use of the solution is to be approved; or

(5) If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it is to be applied in accordance with the EPA-registered label use instructions.

(6) If a chemical sanitizer is generated by a device located on-site at the food service operation or retail food establishment it is to be used as specified in paragraphs (N)(1) to (N)(4) of this rule and produced by a device that:

(a) Complies with regulation as specified in subparagraphs 2 (q)(1) and 12 of the Federal Insecticide, Fungicide, and Rodenticide Act (FIFRA) 7 U.S.C. 136 et seq., as amended (2012);

(b) Complies with 40 C.F.R. 152.500 and 40 C.F.R. 156.10;

(c) Displays the EPA device manufacturing facility registration number on the device; and

(d) Is operated and maintained in accordance with manufacturer's instructions.

(O) Manual warewashing equipment - chemical sanitization using detergent-sanitizers.

If a detergent-sanitizer is used to sanitize in a cleaning and sanitizing procedure where there is no distinct water rinse between the washing and sanitizing steps, the agent applied in the sanitizing step is to be the same detergent-sanitizer that is used in the washing step.

(P) Warewashing equipment - determining chemical sanitizer concentration.

Concentration of the sanitizing solution is to be accurately determined by using a test kit or other device.

(Q) Utensils, temperature and pressure measuring devices - good repair and calibration.



(1) Utensils are to be maintained in a state of repair or condition that complies with the requirements specified under rule 3717-1-04 of the Administrative Code and rule 3717-1-04.1 of the Administrative Code or will be discarded.

(2) Food temperature measuring devices are to be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.

(3) Ambient air temperature, water pressure, and water temperature measuring devices are to be maintained in good repair and be accurate within the intended range of use.

(4) To ensure their accuracy, food monitoring devices are to be calibrated in accordance with the manufacturer's specifications before each day of production or as indicated in a variance issued by the Ohio department of agriculture or the Ohio department of health.

(R) Single-service and single-use articles.

A food service operation or retail food establishment without facilities specified under rule 3717-1-04.5 of the Administrative Code and rule 3717-1-04.6 of the Administrative Code for cleaning and sanitizing kitchenware and tableware may only provide single-use kitchenware, single-service articles, and single-use articles for use by food employees and single-service articles for use by consumers.

(S) Single-service articles and single-use articles - use limitations.

(1) Single-service articles and single-use articles are not to be reused.

(2) The bulk milk container dispensing tube is to be cut on the diagonal leaving no more than one inch protruding from the chilled dispensing head.

(T) Shells - use limitation.

Mollusk and crustacea shells are not to be used more than once as serving containers.