



Ohio Administrative Code

Rule 3717-1-04.5 Equipment, utensils, and linens: cleaning of equipment and utensils.

Effective: September 5, 2024

(A) Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils.

(1) Equipment food-contact surfaces and utensils are to be clean to sight and touch.

(2) The food-contact surfaces of cooking equipment and pans are to be kept free of encrusted grease deposits and other soil accumulations.

(3) Nonfood-contact surfaces of equipment are to be kept free of an accumulation of dust, dirt, food residue, and other debris.

(B) Equipment food-contact surfaces and utensils - cleaning frequency.

(1) Equipment food-contact surfaces and utensils are to be cleaned:

(a) Except as specified in paragraph (B)(2) of this rule, before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry;

(b) Each time there is a change from working with raw foods to working with ready-to-eat foods;

(c) Between uses with raw fruits and vegetables and with time/temperature controlled for safety food;

(d) Before using or storing a food temperature measuring device; and

(e) At any time during the operation when contamination may have occurred.

(2) Paragraph (B)(1)(a) of this rule does not apply if the food-contact surface or utensil is in contact with a succession of different types of raw meat and poultry each having a higher cooking



temperature as specified under paragraph (A) of rule 3717-1-03.3 of the Administrative Code than the previous type.

(3) Except as specified in paragraph (B)(4) of this rule, if used with time/temperature controlled for safety food, equipment food-contact surfaces and utensils are to be cleaned throughout the day at least every four hours.

(4) Surfaces of utensils and equipment contacting time/temperature controlled for safety food, may be cleaned less frequently than every four hours if:

(a) In storage, containers of time/temperature controlled for safety food and their contents are maintained at temperatures specified under rule 3717-1-03.4 of the Administrative Code and the containers are cleaned when they are empty;

(b) Utensils and equipment are used to prepare food in a refrigerated room or area that is maintained at one of the temperatures in the following chart and:

(i) The utensils and equipment are cleaned at the frequency in the following chart that corresponds to the temperature:

Ambient temperature	Cleaning frequency
41°F (5.0°C) or less	24 hours
>41°F - 45°F (>5.0°C - 7.2°C)	20 hours
>45°F - 50°F (>7.2°C - 10.0°C)	16 hours
>50°F - 55°F (>10.0°C - 12.8°C)	10 hours

; and

(ii) The cleaning frequency based on the ambient temperature of the refrigerated room or area is documented in the food service operation or retail food establishment.

(c) Containers in serving situations such as salad bars, delis, and cafeteria lines holding ready-to-eat time/temperature controlled for safety food that is maintained at the temperatures specified under



rule 3717-1-03.4 of the Administrative Code, are intermittently combined with additional supplies of the same food that is at the correct temperature, and the containers are cleaned at least every twenty-four hours.

(d) Temperature measuring devices are maintained in contact with food, such as when left in a container of deli food or in a roast, held at temperatures specified under rule 3717-1-03.4 of the Administrative Code;

(e) Equipment is used for storage of packaged or unpackaged food such as a reach-in refrigerator and the equipment is cleaned at a frequency necessary to preclude accumulation of soil residues;

(f) The cleaning schedule is approved by the licenser based on consideration of:

(i) Characteristics of the equipment and its use;

(ii) The type of food involved;

(iii) The amount of food residue accumulation; and

(iv) The temperature at which the food is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic microorganisms that are capable of causing foodborne disease; or

(g) In-use utensils are intermittently stored in a container of water in which the water is maintained at one hundred thirty-five degrees Fahrenheit (fifty-seven degrees Celsius) or more and the utensils and container are cleaned at least every twenty-four hours or at a frequency necessary to preclude accumulation of soil residues.

(5) Except when dry cleaning methods are used as specified under paragraph (E) of this rule, surfaces of utensils and equipment contacting food that is not time/temperature controlled for safety are to be cleaned:

(a) At any time when contamination may have occurred;



(b) At least every twenty-four hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles;

(c) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers; and

(d) In equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment or bulk water machines:

(i) At a frequency specified by the manufacturer; or

(ii) Absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

(C) Cooking and baking equipment - cleaning frequency.

(1) The food-contact surfaces of cooking and baking equipment are to be cleaned at least every twenty-four hours. This paragraph does not apply to hot oil cooking and filtering equipment if it is cleaned as specified in paragraph (B)(4)(f) of this rule.

(2) The cavities and door seals of microwave ovens are to be cleaned at least every twenty-four hours by using the manufacturer's recommended cleaning procedure.

(D) Nonfood-contact surfaces - cleaning frequency.

Nonfood-contact surfaces of equipment are to be cleaned at a frequency necessary to preclude accumulation of soil residues.

(E) Dry cleaning methods.



(1) If used, dry cleaning methods such as brushing, scraping, and vacuuming are to contact only surfaces that are soiled with dry food residues that are not time/temperature controlled for safety.

(2) Cleaning equipment used in dry cleaning food-contact surfaces are not to be used for any other purpose.

(F) Precleaning methods.

(1) Food debris on equipment and utensils is to be scraped over a waste disposal unit or garbage receptacle or be removed in a warewashing machine with a prewash cycle.

(2) If necessary for effective cleaning, utensils and equipment may be preflushed, presoaked, or scrubbed with abrasives.

(G) Loading of soiled items in warewashing machines. Soiled items to be cleaned in a warewashing machine are to be loaded into racks, trays, or baskets or onto conveyors in a position that:

(1) Exposes the items to the unobstructed spray from all cycles; and

(2) Allows the items to drain.

(H) Wet cleaning methods.

(1) Equipment food-contact surfaces and utensils are to be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices.

(2) The washing procedures selected are to be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed.

(I) Washing - procedures for alternative manual warewashing equipment.



If washing in sink compartments or a warewashing machine is impractical such as when the equipment is fixed or the utensils are too large, washing is to be done by using alternative manual warewashing equipment as specified in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code, in accordance with the following procedures:

- (1) Equipment is to be disassembled as necessary to allow access of the detergent solution to all parts;
- (2) Equipment components and utensils are to be scraped or rough cleaned to remove food particle accumulation; and
- (3) Equipment and utensils are to be washed as specified under paragraph (H)(1) of this rule.

(J) Rinsing procedures.

Washed utensils and equipment are to be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures:

- (1) Use of a distinct, separate water rinse after washing and before sanitizing if using:
 - (a) A three-compartment sink;
 - (b) Alternative manual warewashing equipment equivalent to a three-compartment sink as specified in paragraph (B)(3) of rule 3717-1-04.2 of the Administrative Code; or
 - (c) A three-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment.
- (2) Use of a detergent-sanitizer as specified under paragraph (O) of rule 3717-1-04.4 of the Administrative Code if using:
 - (a) Alternative warewashing equipment as specified in paragraph (B)(3) of rule 3717-1-04.2 of the



Administrative Code that is approved for use with a detergent-sanitizer; or

(b) A warewashing system for CIP equipment.

(3) Use of a nondistinct water rinse that is integrated in the hot water sanitization immersion step of a two-compartment sink operation;

(4) If using a warewashing machine that does not recycle the sanitizing solution as specified under paragraph (J)(5) of this rule, or alternative manual warewashing equipment such as sprayers, use of a nondistinct water rinse that is:

(a) Integrated in the application of the sanitizing solution; and

(b) Wasted immediately after each application; or

(5) If using a warewashing machine that recycles the sanitizing solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the sanitizing solution.