



Ohio Administrative Code

Rule 3717-1-04.8 Equipment, utensils, and linens: protection of clean items.

Effective: September 5, 2024

(A) Equipment and utensils - air-drying.

After cleaning and sanitizing, equipment and utensils:

- (1) Are to be air-dried or used after adequate draining before contact with food; and
- (2) Are not to be cloth dried. Utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

(B) Wiping cloths - air-drying locations.

Wiping cloths laundered in a food service operation or retail food establishment that does not have a mechanical clothes dryer as specified in paragraph (E) of rule 3717-1-04.2 of the Administrative Code are to be air-dried in a location and in a manner that prevents contamination of food, equipment, utensils, linens, single-service articles, or single-use articles, and the wiping cloths. This paragraph does not apply if wiping cloths are stored after laundering in a sanitizing solution as specified under paragraph (N) of rule 3717-1-04.4 of the Administrative Code.

(C) Food-contact surfaces - lubricating.

Lubricants as specified under paragraph (I) of rule 3717-1-07.1 of the Administrative Code are to be applied to food-contact surfaces that need lubrication in a manner that does not contaminate food-contact surfaces.

(D) Equipment - reassembling.

Equipment is to be reassembled so that food-contact surfaces are not contaminated.



(E) Equipment, utensils, linens, single-service articles, and single-use articles - storage.

(1) Cleaned equipment and utensils, laundered linens, single-service articles, and single-use articles are to be stored:

(a) In a clean, dry location;

(b) Where they are not exposed to splash, dust, or other contamination; and

(c) At least six inches (fifteen centimeters) above the floor unless the items are kept in closed packages on dollies, pallets, racks, and skids that are designed as specified under paragraph (JJ) of rule 3717-1-04.1 of the Administrative Code.

(2) Clean equipment and utensils are to be stored as specified under paragraph (E)(1) of this rule and will be stored:

(a) In a self-draining position that allows air drying; and

(b) Covered or inverted.

(3) Single-service and single-use articles are to be stored as specified under paragraph (E)(1) of this rule and are to be kept in the original protective package or stored by using other means that afford protection from contamination until used.

(F) Storage - excluded locations.

Cleaned and sanitized equipment, utensils, laundered linens, single-service articles, or single-use articles are not permitted to be stored:

(1) In locker rooms, except for laundered linens, single-service articles, and single-use articles that are packaged or in a facility such as a cabinet;

(2) In toilet rooms;



- (3) In garbage rooms;
 - (4) In mechanical rooms;
 - (5) Under sewer lines that are not shielded to intercept potential drips;
 - (6) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
 - (7) Under open stairwells; or
 - (8) Under other sources of contamination.
- (G) Kitchenware and tableware - handling.
- (1) Single-service articles, single-use articles, and cleaned and sanitized utensils are to be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.
 - (2) Knives, forks, and spoons that are not prewrapped are to be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.
 - (3) Except as specified under paragraph (G)(2) of this rule, single-service articles that are intended for food-contact or lip-contact are to be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

(H) Soiled and clean tableware - handling.

Soiled tableware is to be removed from consumer eating and drinking areas and handled so that clean tableware is not contaminated.

(I) Preset tableware.



(1) Except as specified in paragraph (I)(2) of this rule, tableware that is preset is to be protected from contamination by being wrapped, covered, or inverted.

(2) Preset tableware may be exposed if:

(a) Unused settings are removed when a consumer is seated; or

(b) Settings not removed when a consumer is seated are cleaned and sanitized before further use.

(J) Rinsing equipment and utensils after cleaning and sanitizing.

After being cleaned and sanitized, equipment and utensils are not be rinsed before air drying or use unless:

(1) The rinse is applied directly from a potable water supply by a warewashing machine that is maintained and operated as specified under rules 3717-1-04.1 and 3717-1-04.4 of the Administrative Code; and

(2) The rinse is applied only after the equipment and utensils have been sanitized by the application of hot water or by the application of a chemical sanitizer solution whose EPA registered label use instructions call for rinsing off the sanitizer after it is applied in a commercial warewashing machine.