

Utensil & Equipment Washing - Manual Method Cleaning In Place

When utensils and equipment cannot be immersed in water in a food establishment, cleaning and sanitizing shall conform to the method noted below. Large utensils and equipment must be:

1. **Washed** with a detergent solution that is maintained at a temperature of not less than 45°C.
2. **Rinsed** with clean water that is maintained at a temperature of not less than 45°C
3. **Sanitized** by wiping with a cloth that has been immersed in an approved sanitizing solution (see “Approved Sanitizing Solutions” below). A sanitizing solution in a spray bottle may be used with a clean and sanitized cloth to replace this step.
4. **Air-dried**.

Approved Sanitizing Solutions for “In Place Manual Cleaning”

1. A solution of not less than 100 ppm available chlorine. [2 ml (~ ½ teaspoon) bleach for 1 litre of water]
2. A quaternary ammonium compound having a strength of at least 200 ppm.
3. A solution containing at least 12.5 ppm available iodine at a temperature of not more than 45°C.

Drying Utensils and Equipment

Utensils and equipment must be allowed to air dry after being cleaned and sanitized. Towel drying is prohibited, as it will contaminate clean articles.