



RISK CONTROL PLAN CLEANING OF IN-USE EQUIPMENT & UTENSILS

This "Risk Control Plan" is a pledge by the manager of the food establishment to implement and maintain the actions described below in an effort to gain control over a specific hazard identified at the time of inspection. The plan should remain in effect for at least 14 days as outlined in the time period below. Failure on the part of management to implement and maintain this plan during the specified timeframe may result in enforcement.

PART I: CODE REQUIREMENT [310:257-7-82 and 310:257-7-83(c)]

Food contact surfaces, equipment and utensils shall be clean to sight and touch. If used with Time/Temperature Control for Safety (TCS) Food, equipment food-contact surfaces and utensils shall be cleaned throughout the day per code as listed below:

Equipment / Utensil	Location	Required Frequency

PART II: DAILY CONTROL ACTIONS

- Manager, or designated employee, shall monitor, ensure, and record the proper cleaning of food contact surfaces, equipment, and utensils throughout the day to ensure they are properly cleaned and sanitized once every four (4) hours.
- A re-inspection for compliance will be conducted in approximately two weeks. This monitoring plan and all logs shall be available for review by the Health Department.

PART III: CORRECTIVE ACTIONS WHEN UNCLEAN EQUIPMENT/UTENSILS IDENTIFIED

If identified food contact surfaces of equipment or utensils have not been cleaned and sanitized properly, then that equipment or utensil shall be taken out of service until properly cleaned and sanitized. This action shall be included on the monitoring log.

As manager of _____

located at _____

I pledge to implement the provisions of this Risk Control Plan for the period of time from:

_____ to _____

I decline to implement a Risk Control Plan designed to prevent the re-occurrence of specific hazards.

Owner/Manager Signature Date _____

Regulatory Representative (witness) County _____ Date _____