



# RISK CONTROL PLAN CITATIONS

## HEAT SANITIZING

CODE REQUIREMENT [310:257-7-41, 66, 72, 79, 93, 95 (1-2)]

### **310:257-7-41. Manual warewashing equipment, heaters and baskets <sup>Pf</sup>**

If hot water is used for sanitization in manual warewashing operations, the sanitizing compartment of the sink shall be:

- (1) Designed with an integral heating device that is capable of maintaining water at a temperature not less than 77°C (171°F); and
- (2) Provided with a rack or basket to allow complete immersion of equipment and utensils into the hot water.

[Source: Added at 23 Ok Reg 2358, eff 6-25-06]

### **310:257-7-66. Warewashing machines, manufacturers' operating instructions**

- (a) A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturer's instructions.
- (b) A warewashing machine's conveyor speed or automatic cycle times shall be maintained accurately timed in accordance with manufacturer's specifications.

[Source: Added at 23 Ok Reg 2358, eff 6-25-06]

### **310:257-7-72. Manual warewashing equipment, hot water sanitization temperatures <sup>P</sup>**

If immersion in hot water is used for sanitizing in a manual operation, the temperature of the water shall be maintained at 77°C (171°F) or above.

[Source: Added at 23 Ok Reg 2358, eff 6-25-06]

### **310:257-7-79. Single-service and single-use articles, required use <sup>P</sup>**

A food establishment, without facilities specified under OAC 310:257-7-82 through 310:257-7-95 for cleaning and sanitizing kitchenware and tableware shall provide only single-use kitchenware, single-service articles, and single-use articles for use by food employees and single-service articles for use by consumers.

[Source: Added at 23 Ok Reg 2358, eff 6-25-06; Amended at 28 Ok Reg 2289, eff 11-1-11; Amended at 33 Ok Reg 1520, eff 9-11-16]

### **310:257-7-93. Food-contact surfaces and utensils**

Equipment food-contact surfaces and utensils shall be sanitized.

[Source: Added at 23 Ok Reg 2358, eff 6-25-06]

### **310:257-7-95. Hot water and chemical <sup>P</sup>**

After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in:

- (1) Hot water manual operations by immersion for at least thirty (30) seconds and as specified under OAC 310:257-7-72;
- (2) Hot water mechanical operations by being cycled through equipment that is set up as specified under OAC 310:257-7-66, OAC 310:257-7-73, and OAC 310:257-7-74 and achieving a utensil surface temperature of 71°C (160°F) as measured by an irreversible registering temperature indicator; or
  - (A) Except as specified under paragraph (3)(B) of this Section, a contact time of at least ten (10) seconds for a chlorine solution specified under OAC 310:257-7-75(1),
  - (B) A contact time of at least seven (7) seconds for a chlorine solution of 50 mg/L that has a pH of ten (10) or less and a temperature of at least 38°C (100°F) or a pH of eight (8) or less and a temperature of at least 24°C (75°F),

(C) A contact time of at least thirty (30) seconds for other chemical sanitizing solutions, or

(D) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in OAC 310:257-1-2.

[Source: Added at 23 Ok Reg 2358, eff 6-25-06; Amended at 28 Ok Reg 2289, eff 11-1-11; Amended at 33 Ok Reg 1520, eff 9-11-16]