



# RISK CONTROL PLAN CITATIONS

## CLEANING OF IN-USE EQUIPMENT & UTENSILS

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

**310:257-7-82. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils**

- (a) <sup>Pf</sup> Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- (b) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.
- (c) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

**310:257-7-83. Equipment food-contact surfaces and utensils**

- (c) <sup>P</sup> Except as specified in (d) of this Section, if used with Time/Temperature Control for Safety Food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every four (4) hours.
- d) Surfaces of utensils and equipment contacting Time/Temperature Control for Safety Food may be cleaned less frequently than every four (4) hours if:
  - (1) In storage, containers of Time/Temperature Control for Safety Food and their contents are maintained at temperatures specified under Subchapter 5 and the containers are cleaned when they are empty;
  - (2) Utensils and equipment are used to prepare food in a refrigerated room or area that is maintained at one of the temperatures as specified in Table 8 of Appendix A of this Chapter, shall be cleaned at the minimum frequency established in Table 8 of Appendix A of this Chapter. The cleaning frequency and the ambient temperature of the refrigerated room or area, as established in Table 8 of Appendix A of this Chapter, shall be documented by the food establishment.
  - (3) Containers in serving situations such as salad bars, delis, and cafeteria lines hold ready-to-eat Time/Temperature Control for Safety Food that is maintained at the temperatures specified under Subchapter 5, are intermittently combined with additional supplies of the same food that is at the required temperature, and the containers are cleaned at least every twenty-four (24) hours;
  - (4) 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 Subchapter 5;
  - (5) 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;
  - (6) The cleaning schedule is approved based on consideration of:
    - (A) Characteristics of the equipment and its use,
    - (B) The type of food involved,
    - (C) The amount of food residue accumulation, and
    - (D) 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
  - (7) In-use utensils are intermittently stored in a container of water in which the water is maintained at 57°C (135°F) or more and the utensils and container are cleaned at least every twenty-four (24) hours or at a frequency necessary to preclude accumulation of soil residues.

[Source: Added at 23 Ok Reg 2358, eff 6-25-06; Amended at 26 Ok Reg 1477, eff 6-11-09; Amended at 28 Ok Reg 2289, eff 11-1-11; Amended at 33 Ok Reg 1520, eff 9-11-16]