



RISK CONTROL PLAN HEAT SANITIZING

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

Equipment food-contact surfaces and utensils shall be sanitized. If hot water is used for sanitization in manual warewashing operations, the sanitizing compartment of the sink shall be capable of maintaining water at a temperature not less than 171°F and provided with a rack or basket to allow complete immersion of equipment and utensils into the hot water. After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in hot water manual operations by immersion for at least thirty (30) seconds, or in hot water mechanical operations by being cycled through equipment that achieves a utensil surface temperature of 160°F as measured by an irreversible registering temperature indicator. Mechanical dish machines shall be operated in accordance with the machine's data plate and other manufacturer's instructions.

PART II: DAILY CONTROL ACTIONS

- Mechanical Dish Machines: Once each day prior to using the machine, and at intervals of time that allow for corrective action to be taken to achieve correct temperature, the manager or designee shall test the temperature of the utensil as it is being cycled through the equipment by using an irreversible registering temperature indicator. Record test results on a log.
- 3-Compartment Sinks: Manager, or designee, shall test the temperature of the hot water in the sanitizing compartment at intervals of time that allow for proper maintenance to achieve the correct temperature. Record test results on a log.
- 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 ACTION WHEN HEAT SANITIZING TEMPERATURE IS INCORRECT

- If manager, or designee, finds the temperature of the hot water sanitizing step in the 3-compartment sink or temperature of the utensil in the mechanical dish machine to be incorrect, have the equipment serviced or repaired. If repair is required, a copy of the repair receipt shall be available for review by the health department.
- Utilize an alternate method to sanitize (i.e. in the 3-compartment sink) until equipment is operating correctly. If unable to sanitize, only single-use items may be used to prepare and serve food.
- All corrective actions shall be recorded on a 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

County _____ Date _____

Regulatory Representative (witness)