

RFV: 7/1/07

HEALTH CARE AGENCY/PUBLIC HEALTH **ENVIRONMENTAL HEALTH** INFORMATIONAL BULLETIN

TO: **Orange County Retail Food Facility Owners/Operators**

SUBJECT: Requirements for Manual Sanitization and Alternate Sanitizing Methods

The California Retail Food Code (CRFC) establishes structural and operational requirements for all food facilities operating in California. Included in CRFC are requirements for manual sanitization and alternate sanitizing methods. Proper sanitizing of equipment and utensils will reduce the number of foodborne illnesses associated with crosscontamination of food contact surfaces and utensils by disease-causing microorganisms, such as Salmonella enteritidis. The purpose of this Bulletin is to inform you of these provisions of the law and to assist you in complying with them.

Section 114099.6 of CRFC contains the requirements for sanitizer concentrations and contact times necessary to properly sanitize food service equipment. This section states in part, "Manual sanitization shall be accomplished in the final sanitizing rinse by one of the following:

- Contact with a solution of 100 ppm available chlorine solution for 30 seconds.
- Contact with a solution of 25 ppm available iodine for one minute.
- Contact with a solution of 200 ppm quaternary ammonium for one minute.
- Contact with water of at least 82 degrees Celsius (180 degrees Fahrenheit) for 30 seconds.
- Contact with any chemical sanitizer that meets the requirements of Section 178.1010 of Title 21 of the Code of Federal Regulations when used in accordance with the manufacturer's use directions as specified on the product label.
- Other methods may be used if approved by the department."

It is critical that the final sanitizing rinse concentration and contact time be strictly followed in order to prevent the transfer of pathogenic microorganisms through contact with contaminated equipment and utensils. Failure to follow the specific requirements for each sanitizer may allow pathogenic microorganisms contaminating a food contact surface to survive the sanitizing process.

Section 114099 of CRFC, which regulates utensil washing sinks requires all new and replacement sinks to have three compartments with two integral metal drainbroads for manually washing, rinsing and sanitizing equipment and utensils. This section permits this Agency to allow the continued use of a one or two-compartment sink, even upon replacement, if the installation of a three-compartment sink is not readily achievable.

In addition, Section 114099.2 requires all food contact utensils to be cleaned and sanitized. In order to comply with this requirement in those existing facilities equipped with a one or two-compartment utensil sink, the operator may utilize one of the following acceptable methods:

- Installation of an approved undercounter dishmachine.
- By draining and filling one of the sink compartments for use in the next step, i.e., after rinsing the utensils, the compartment is refilled with a sanitizing solution.
- Utilizing another approved container, such as a bus tub, for one of the cleaning and sanitizing steps.
- In-place sanitizing methods for equipment that does not readily disassemble for cleaning.
- Other methods as approved by Environmental Health.

During the normal course of inspections, the Environmental Health Specialist may require you to substantiate compliance with these sanitizing requirements for food contact surfaces and utensils. Some ways of demonstrating compliance would be through the use of written cleaning protocols. For more detailed information on the requirements for sanitizing food contact surfaces and utensils, refer to Environmental Health's Informational Bulletin on "Requirements for the Sanitizing of Food Contact Surfaces and Utensils".

If you have any questions regarding the requirements for manual sanitization and alternate sanitizing methods, please contact your Environmental Health Specialist at (714) 433-6000.

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