

15A NCAC 18A .3311 CLEANING AND SANITIZING OF EQUIPMENT AND UTENSILS

- (a) Multi-use tableware shall be washed, rinsed, and sanitized after each use.
- (b) Food-contact surfaces of equipment and utensils shall be washed, rinsed, and sanitized:
 - (1) Each time there is a change from raw to ready-to-eat foods;
 - (2) Each time there is a change in processing between types of raw animal products such as beef, fish, lamb, pork, and poultry;
 - (3) After any contamination may have occurred;
 - (4) Whenever necessitated by food temperature, room temperature, type of food, and food particle accumulation; and
 - (5) After final use each working day.
- (c) Nonfood-contact surfaces of equipment shall be cleaned as often as is necessary to keep the equipment free of accumulation of dust, dirt, food particles, and other debris.

History Note: Authority G.S. 130A-235;
Eff. August 1, 2002;
Pursuant to G.S. 150B-21.3A, rule is necessary without substantive public interest Eff. July 20, 2019.