

Wisconsin Food Code FACT SHEET



Washing and Sanitizing Food Contact Surfaces



Definition of Sanitization

The application of cumulative heat or chemicals on cleaned food-contact surfaces that is sufficient to yield a 5-log reduction of microorganisms with public health importance

Pre-clean – Equipment & Utensils

- Scrape over a waste disposal unit or garbage receptacle
- Pre-flush, presoak, or scrub with abrasives in a separate pre-wash sink.
- Pre-clean in a warewashing machine with a prewash cycle

Air Dry

Do not use a towel to dry

Hot water sanitizing rinse

- Stationary rack, single temperature -165°F
- All other machines
180°F

Chemical sanitizers

Same requirements as manual sanitizing.

Manual ware washing using a 3-compartment sink:

Sink 1—Wash utensils in an appropriate wash solution of 110°F or at the temperature specified on the manufacturer's label.

Sink 2—Rinse utensils in clear, clean water to remove all wash solution and any remaining food particles.

Sink 3—Sanitize using one of the following methods:

- **Hot water:** Sanitize by immersion in hot water immersion maintained at 171°F or higher for at least 30 seconds.
- **Chemical:** Sanitize by the use of a DHS-approved chemical sanitizer according to manufacturer's label instructions to achieve proper concentration.

Mechanical ware washing

Check the machine's data plate for specific details on proper operation.

Scrape → Pre-wash → Soak, as appropriate.

Wash

- Maintain wash solution temperature at manufacturer's specifications for systems using hot water for sanitization, ranges between 150°F to 165°F.
- Maintain wash solution temperature above 120°F for systems using chemicals for sanitization

Rinse—per manufacturer's specifications



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Mechanical ware washing (cont'd)

Sanitize—Mechanical dishwashers use fresh hot water or inject approved chemical sanitizers into the final rinse applied according to the manufacturer's specifications.

Verify proper sanitization

- Use temperature sensitive labels or tape for hot water sanitization systems.
- Use chemical test strips with chemical injection dishwashers.

Clean In Place Equipment

Follows the manufacturer's recommended cleaning process to include the steps of pre-clean, wash, rinse, sanitize, and dry.

Chemical Sanitizer CriteriaChlorine

Apply at a concentration between 50 ppm - 100ppm with a water temperature between 55-75°F and a contact time of at least 10 seconds.

Chemical Sanitizer Criteria (cont'd)Iodine

Apply at a concentration between 12.5 - 25 ppm at a minimum water temperature of 68°F with a contact time of at least 30 seconds.

Quaternary Ammonia

Apply at a concentration between 200-400 ppm at a minimum water temperature of 75°F with a contact time of at least 30 seconds.

Acid Sanitizer

Apply according to label directions

Provide a test kit or device to measure concentration of solution.

Improper concentration will not provide effective sanitizing and high concentrations may leave a toxic residue

Other options for sanitizing must be approved by the Regulatory Authority



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