

CHAPTER 7

Cleaning, Sanitization and Storage of Equipment and Utensils

Section 1. Equipment Food-Contact Surfaces and Utensils.

(a) Equipment food-contact surfaces and utensils shall be cleaned:

(i) Except as specified in chapter 7, section 1(b), between each use of a different type of raw animal species such as beef, fish, lamb, pork, or poultry;

(ii) Each time there is a change from working with raw food to working with ready-to-eat food;

(iii) Between uses with raw fruits and vegetables and potentially hazardous food;

(iv) Before using or storing a food temperature measuring device; and

(v) At any time during the operation when contamination may have occurred.

(b) Chapter 6, section 1(a)(i), does not apply if raw animal foods that require cooking temperatures specified under chapter 3, section 41(a)(iii), are prepared after foods that require cooking temperatures specified under chapter 3, section 41(a)(i) and (ii) and b.

(c) Except as specified in chapter 7, section 1(d), if used with potentially hazardous 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 potentially hazardous food may be cleaned less frequently than every four (4) hours if:

(i) In storage, containers of potentially hazardous food and their contents are maintained at temperatures specified under chapter 3 and the containers are cleaned when they are empty;

(ii) Utensils and equipment are used to prepare food in a refrigerated room or area that is maintained at one of the temperatures in the following chart: and

(A) The utensils and equipment are cleaned at the frequency in the following chart that corresponds to the temperature:

Temperature	Cleaning Frequency
41°F(5.0°C) or less	24 hours
>41°F – 45°F(>5.0°C - 7.2°C)	20 hours
>45°F – 50°F(>7.2°C - 10.0°C)	16 hours
>50°F – 55°F(>10.0°C - 12.8°C)	10 hours

; and

(B) The cleaning frequency based on the ambient temperature of the refrigerated room or area is documented in the establishment or processing plant;

(iii) Containers in serving situations, such as salad bars, delis, and cafeteria lines that hold ready-to-eat potentially hazardous food that is maintained at the temperatures specified under chapter 3, 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;

(iv) 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 chapter 3;

(v) 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;

(vi) 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;

(vii) In-use utensils are intermittently stored in a container of water in which the water is maintained at 140°F (60°C) or more and the utensils and container are cleaned at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.

(e) Except when dry cleaning methods are used as specified under chapter 7, section

4, surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned:

- (i) At any time when contamination may have occurred;
- (ii) At least every twenty four (24) hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles; or
- (iii) Before restocking consumer self-service equipment and utensils such as condiment dispensers and display containers;
- (f) Equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, beverage dispensing lines or tubes, coffee bean grinders, and water vending equipment shall be cleaned:
 - (i) At a frequency specified by the manufacturer; or
 - (ii) At a frequency necessary to preclude accumulation of soil or mold in the absence of manufacturer specifications.

Section 2. Cooking and Baking Equipment.

- (a) The food-contact surfaces of cooking and baking equipment shall be cleaned at least every twenty four (24) hours. This section does not apply to hot oil cooking and filtering equipment if it is cleaned as specified under chapter 7, section 1(d)(vi).
- (b) The cavities and door seals of microwave ovens shall be cleaned at least every twenty four (24) hours by using the manufacturer's recommended cleaning procedure.
- (c) Equipment food-contact surfaces and utensils shall be clean to sight and touch.
- (d) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations.

Section 3. Nonfood-Contact Surfaces.

- (a) Nonfood-contact surfaces of equipment shall be cleaned at a frequency necessary to preclude accumulation of soil residues.
- (b) Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Section 4. Dry Cleaning Methods.

(a) If used, dry cleaning methods such as brushing, scraping, and vacuuming shall contact only surfaces that are soiled with dry food residues that are not potentially hazardous.

(b) Cleaning equipment used in dry cleaning food-contact surfaces may not be used for any other purpose.

Section 5. Wiping Cloths Used for One Purpose.

(a) Cloths that are in use for wiping food spills shall be used for no other purpose.

(b) Cloths used for wiping food spills shall be:

(i) Dry and used for wiping food spills from tableware and carry-out containers;

or

(ii) Wet and cleaned as specified under chapter 9, section 48(d), stored in a chemical sanitizer at a concentration specified under chapter 9, section 29, and used for wiping spills from food-contact and nonfood contact surfaces of equipment.

(c) Dry or wet cloths that are used with raw animal food shall be kept separate from cloths used for other purposes, and wet cloths used with raw animal food shall be kept in a separate sanitizing solution.

(d) Wet wiping cloths used with a freshly made sanitizing solution and dry wiping cloths shall be free of food debris and visible soil.

Section 6. Sponges, Use Limitation.

(a) Sponges may not be used in contact with cleaned and sanitized or in-use food-contact surfaces.

Section 7. Manual Warewashing, Sink Compartment Requirements.

(a) Except as specified in chapter 7, section 7(c), a sink with at least three (3) compartments shall be provided for manual washing, rinsing and sanitizing equipment and utensils.

(b) Sink compartments shall be large enough to accommodate immersion of the largest

equipment and utensils. If equipment or utensils are too large for the warewashing sink or a warewashing machine, alternative equipment as specified in chapter 7, section 7(c), shall be used.

(c) Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include:

- (i) High-pressure detergent sprayers;
- (ii) Low- or line-pressure spray detergent foamers;
- (iii) Other task-specific cleaning equipment;
- (iv) Brushes or other implements;
- (v) Two (2)-compartment sinks as specified under chapter 7, section 7(d) and

(e); or

- (vi) Receptacles that substitute for the compartments of a multicompartment

sink.

(d) Before a two (2)-compartment sink is used:

- (i) The license holder shall have its use approved; and

(ii) The nature of warewashing shall be limited to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift; and

- (A) A limited number of items shall be cleaned;

(B) The cleaning and sanitizing solutions shall be made up immediately before use and drained immediately after use; and

(C) A detergent-sanitizer shall be used to sanitize and shall be applied as specified under chapter 7, section 20; or

(D) A hot water sanitization immersion step shall be used as specified under chapter 7, section 22(a)(ii).

(e) A two (2)-compartment sink may not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process.

Section 8. Washing, Procedures for Alternative Manual Warewashing Equipment.

(a) If washing in sink compartments or a warewashing machine is impractical such as when the equipment is fixed or the utensils are too large, washing shall be done by using alternative manual warewashing equipment as specified under chapter 7, section 7(c), in accordance with the following procedures:

(i) Equipment shall be disassembled as necessary to allow access of the detergent solution to all parts;

(ii) Equipment components and utensils shall be scraped or rough cleaned to remove food particle accumulation; and

(iii) Equipment and utensils shall be washed as specified under chapter 7, section 11(a).

Section 9. Drainboards Provided.

(a) Drainboards, utensil racks, or tables large enough to accommodate all soiled and cleaned items that may accumulate during hours of operation shall be provided for necessary utensil holding before cleaning and after sanitizing.

Section 10. Warewashing Equipment, Cleaning Frequency.

(a) A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw food, or laundering wiping cloths; and drainboards or other equipment used to substitute for drainboards as specified under chapter 7, section 9, shall be cleaned:

(i) Before use;

(ii) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and

(iii) If used, at least every twenty four (24) hours.

Section 11. Wet Cleaning Methods.

(a) Equipment food-contact surfaces and utensils shall be effectively washed to remove

or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices.

Section 12. Warewashing Equipment, Cleaning Agents.

(a) When used for warewashing, the wash compartment of a sink, mechanical warewasher, or wash receptacle of alternative manual warewashing equipment as specified under chapter 7, section 7(c), shall contain a wash solution of soap, detergent, acid cleaner, alkaline cleaner, degreaser, abrasive cleaner, or other cleaning agent according to the cleaning agent manufacturer's label instructions.

Section 13. Manual Warewashing Equipment, Wash Solution Temperature.

(a) The temperature of the wash solution in manual warewashing equipment shall be maintained at not less than 110°F (43°C) or the temperature specified on the cleaning agent manufacturer's label instructions.

Section 14. Rinsing Procedures.

(a) Washed utensils and equipment shall be rinsed so that abrasives are removed and cleaning chemicals are removed or diluted through the use of water or a detergent-sanitizer solution by using one of the following procedures:

(i) Use of a distinct, separate water rinse after washing and before sanitizing if using:

(A) A three (3)-compartment sink;

(B) Alternative manual warewashing equipment equivalent to a 3-compartment sink as specified under chapter 7, section 7(c); or

(C) A three (3)-step washing, rinsing, and sanitizing procedure in a warewashing system for CIP equipment;

(ii) Use of a detergent-sanitizer as specified under chapter 7, section 20, if using:

(A) Alternative warewashing equipment as specified under chapter 7, section 7(c), that is approved for use with a detergent-sanitizer; or

(B) A warewashing system for CIP equipment;

(iii) Use of a nondistinct water rinse that is integrated in the hot water sanitization immersion step of a two (2)-compartment sink operation;

(iv) If using a warewashing machine that does not recycle the sanitizing solution as specified under chapter 7, section 14(a)(v), or alternative manual warewashing equipment such as sprayers, use of a nondistinct water rinse that is:

(A) Integrated in the application of the sanitizing solution; and

(B) Wasted immediately after each application; or

(v) If using a warewashing machine that recycles the sanitizing solution for use in the next wash cycle, use of a nondistinct water rinse that is integrated in the application of the sanitizing solution.

Section 15. Food-Contact Surfaces and Utensils.

(a) Equipment food-contact surfaces and utensils shall be sanitized.

Section 16. Before Use After Cleaning.

(a) Utensils and food-contact surfaces of equipment shall be sanitized before use after cleaning.

Section 17. Hot Water and Chemical Sanitization.

(a) After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in:

(i) Hot water manual operations by immersion for at least 30 seconds as specified under chapter 7, section 21;

(ii) Hot water mechanical operations by being cycled through equipment that is set up as specified under chapter 7, sections 21, 26 and 27, and achieving a utensil surface temperature of 160°F (71°C) as measured by an irreversible registering temperature indicator; or

(iii) Chemical manual or mechanical operations, including the application of

sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under chapter 7, section 18, by providing:

(A) Except as specified under chapter 7, section 17(a)(iii)(B), an exposure time of at least ten (10) seconds for a chlorine solution specified under chapter 7, section 18(a);

(B) An exposure time of at least seven (7) seconds for a chlorine solution of fifty (50) mg/l that has a pH of ten (10) or less and a temperature of at least 100°F (38°C) or a pH of eight (8) or less and a temperature of at least 75°F (24°C);

(C) An exposure time of at least thirty (30) seconds for other chemical sanitizing solutions; or

(D) An exposure time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization.

Section 18. Manual and Mechanical Warewashing Equipment, Chemical Sanitization - Temperature, pH, Concentration, and Hardness.

(a) A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation at exposure times specified under chapter 7, section 17(a)(iii), shall be listed in 21 CFR 178.1010 Sanitizing solutions, shall be used in accordance with the EPA-approved manufacturer's label use instructions, and shall be used as follows:

(i) A chlorine solution shall have a minimum temperature based on the concentration and pH of the solution as listed in the following chart:

Minimum Concentration	Minimum Temperature	
	pH 10 or less °F (°C)	pH 8 or less °F (°C)
Mg/l		
25	120 (49)	120 (49)
50	100 (38)	75 (24)
100	55 (13)	55 (13)

(ii) An iodine solution shall have a:

(A) Minimum temperature of 75°F (24°C);

(B) pH of 5.0 or less or a pH no higher than the level for which the manufacturer specifies the solution is effective; and

(C) Concentration between 12.5 mg/l and 25 mg/l.

(b) A quaternary ammonium compound solution shall:

(i) Have a minimum temperature of 75°F (24°C);

(ii) Have a concentration as specified under chapter 9, section 29, and as indicated by the manufacturer's use directions included in the labeling; and

(iii) Be used only in water with 500 mg/l hardness or less or in water having a hardness no greater than specified by the manufacturer's label.

(c) If a solution of a chemical not specified under chapter 7, section 18(a) and (b), is used, the license holder shall demonstrate to the regulatory authority that the solution achieves sanitization and the use of the solution shall be approved; or

(d) If a chemical sanitizer other than chlorine, iodine, or a quaternary ammonium compound is used, it shall be applied in accordance with the manufacturer's use directions included in the labeling.

Section 19. Warewashing Equipment, Clean Solutions.

(a) The wash, rinse, and sanitize solutions shall be maintained clean.

Section 20. Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers.

(a) If a detergent-sanitizer is used to sanitize in a cleaning and sanitizing procedure where there is no distinct water rinse between the washing and sanitizing steps, the agent applied in the sanitizing step shall be the same detergent-sanitizer that is used in the washing step.

Section 21. Manual Warewashing Equipment, Hot Water Sanitization Temperatures.

(a) If immersion in hot water is used for sanitizing in a manual operation, the temperature of the water shall be maintained at 171°F (77°C) or above.

Section 22. Manual Warewashing Equipment, Heaters and Baskets.

(a) If hot water is used for sanitization in manual warewashing operations, the sanitizing compartment of the sink shall be:

(i) Designed with an integral heating device that is capable of maintaining water at a temperature not less than 171°F (77°C); and

(ii) Provided with a rack or basket to allow complete immersion of equipment and utensils into the hot water.

Section 23. Temperature Measuring Devices, Manual Warewashing.

(a) In manual warewashing operations, a temperature measuring device shall be provided and readily accessible for frequently measuring the washing and sanitizing temperatures.

Section 24. Sanitizing Solutions, Testing Devices.

(a) A test kit or other device that accurately measures the concentration in mg/l of sanitizing solutions shall be provided.

Section 25. Warewashing Machine, Data Plate Operating Specifications.

(a) A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the:

(i) Temperatures required for washing, rinsing, and sanitizing;

(ii) Pressure required for the fresh water sanitizing rinse unless the machine is designed to use only a pumped sanitizing rinse; and

(iii) Conveyor speed for conveyor machines or cycle time for stationary rack machines.

Section 26. Warewashing Machines, Manufacturers' Operating Instructions.

(a) A warewashing machine and its auxiliary components shall be operated in accordance with the machine's data plate and other manufacturers' instructions.

Section 27. Mechanical Warewashing Equipment, Sanitization Pressure.

(a) The flow pressure of the fresh hot water sanitizing rinse in a warewashing machine may not be less than fifteen (15) pounds per square inch (100 kilopascals) or more than twenty five (25) pounds per square inch (170 kilopascals) as measured in the water line immediately downstream or upstream from the fresh hot water sanitizing rinse control valve.

Section 28. Warewashing Machines, Flow Pressure Device.

(a) Warewashing machines that provide a fresh hot water sanitizing rinse shall be equipped with a pressure gauge or similar device such as a transducer that measures and displays the water pressure in the supply line immediately before entering the warewashing machine; and

(b) If the flow pressure measuring device is upstream of the fresh hot water sanitizing rinse control valve, the device shall be mounted in a one-fourth (3/4) inch or (6.4 millimeter) iron pipe size (ips) valve.

(c) Chapter 7, section 28(a) and (b), do not apply to a machine that uses only a pumped or recirculated sanitizing rinse.

Section 29. Warewashing Machines, Sanitizer Level Indicator.

(a) A warewashing machine that uses a chemical for sanitization and that is installed after adoption of this Rule shall be equipped with a device that indicates audibly or visually when more chemical sanitizer needs to be added.

Section 30. Warewashing Machines, Temperature Measuring Devices.

(a) A warewashing machine shall be equipped with a temperature measuring device that indicates the temperature of the water:

(i) In each wash and rinse tank; and

(ii) As the water enters the hot water sanitizing final rinse manifold or in the chemical sanitizing solution tank.

Section 31. Warewashing Machines, Internal Baffles.

(a) Warewashing machine wash and rinse tanks shall be equipped with baffles, curtains,

or other means to minimize internal cross contamination of the solutions in wash and rinse tanks.

Section 32. Precleaning of Equipment and Utensils.

(a) Food debris on equipment and utensils shall be scraped over a waste disposal unit, scupper, or garbage receptacle or shall be removed in a warewashing machine with a prewash cycle.

(b) If necessary for effective cleaning, utensils and equipment shall be preflushed, presoaked, or scrubbed with abrasives.

Section 33. Loading of Soiled Items, Warewashing Machines.

(a) Soiled items to be cleaned in a warewashing machine shall be loaded into racks, trays, or baskets, or onto conveyors, in a position that:

- (i) Exposes the items to the unobstructed spray from all cycles; and
- (ii) Allows the items to drain.

Section 34. Mechanical Warewashing Equipment, Wash Solution Temperature.

(a) The temperature of the wash solution in spray type warewashers that use hot water to sanitize may not be less than:

- (i) For a stationary-rack, dual-temperature machine 150°F (66°C);
- (ii) For a stationary-rack, single-temperature machine, 165°F (74°C);
- (iii) For a single tank, conveyor, dual temperature machine, 160°F (71°C);
- (iv) For a multitank, conveyor, multitemperature machine 150°F(66°C).

Section 35. Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures.

(a) Except as specified under chapter 7, section 35(b), in a mechanical operation, the temperature of the fresh hot water sanitizing rinse as it enters the manifold may not be more than 194°F (90°C), or less than:

- (i) For a stationary rack, single temperature machine, 165°F (74°C); or

(ii) For all other machines, 180°F (82°C).

(b) The maximum temperature specified under chapter 7, section 35(a), does not apply to the high pressure and temperature systems with wand-type, hand-held, spraying devices used for the in-place cleaning and sanitizing of equipment such as meat saws.

Section 36. Equipment and Utensils, Air-Drying Required.

(a) After cleaning and sanitizing, equipment and utensils:

(i) Shall be air-dried or used after adequate draining as specified in 21 CFR 178.1010 Sanitizing solutions, before contact with food; and

(ii) May not be cloth dried except that utensils that have been air-dried may be polished with cloths that are maintained clean and dry.

Section 37. Returnables, Cleaning for Refilling.

(a) Except as specified under chapter 7, section 37(b) and (c), returned empty containers intended for cleaning and refilling with food shall be cleaned and refilled in a regulated processing plant.

(b) A food-specific container for beverages may be refilled at an establishment if:

(i) Only a beverage that is not a potentially hazardous food is used as specified under chapter 3, section 55(a);

(ii) The design of the container and of the rinsing equipment and the nature of the beverage, when considered together, allow effective cleaning at home or in the establishment;

(iii) Facilities for rinsing before refilling returned containers with fresh, hot water that is under pressure and not recirculated are provided as part of the dispensing system;

(iv) The consumer-owned container returned to the establishment for refilling is refilled for sale or service only to the same consumer; and

(v) The container is refilled by:

(A) An employee of the establishment; or

(B) The owner of the container if the beverage system includes a contamination-free transfer process that cannot be bypassed by the container owner.

(c) Consumer-owned containers that are not food-specific may be filled at a water vending machine or system.

Section 38. Equipment Reassembling.

(a) Equipment shall be reassembled so that food-contact surfaces are not contaminated.

Section 39. Equipment, Utensils, Linens, and Single-Service and Single-Use Articles.

(a) Except as specified under chapter 7, section 39(d), cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored:

- (i) In a clean, dry location;
- (ii) Where they are not exposed to splash, dust, or other contamination; and
- (iii) At least six (6) inches (15 cm) above the floor.

(b) Clean equipment and utensils shall be stored as specified under chapter 7, section 39(a), and shall be stored:

- (i) In a self-draining position that allows air drying; and
- (ii) Covered or inverted.

(c) Single-service and single-use articles shall be stored as specified under chapter 7, section 39(a), and shall be kept in the original protective package or stored by using other means that afford protection from contamination until used.

(d) Items that are kept in closed packages may be stored less than six (6) inches (15 cm) above the floor on dollies, pallets, racks, and skids that are designed as provided under chapter 6, section 43.

Section 40. Clean Equipment Storage Prohibitions.

(a) Except as specified under chapter 7, section 40(b), cleaned and sanitized

equipment, utensils, laundered linens, and single-service and single-use articles may not be stored:

- (i) In locker rooms;
 - (ii) In toilet rooms;
 - (iii) In garbage rooms;
 - (iv) In mechanical rooms;
 - (v) Under sewer lines that are not shielded to intercept potential drips;
 - (vi) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;
 - (vii) Under open stairwells; or
 - (viii) Under other sources of contamination.
- (b) Laundered linens and single-service and single-use articles that are packaged or in a facility such as a cabinet may be stored in a locker room.

Section 41. Equipment, Clothes Washers and Dryers, and Storage Cabinets; Contamination Prevention.

(a) Except as specified in chapter 7, section 41(b), equipment, a cabinet used for the storage of food, or a cabinet that is used to store cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be located:

- (i) In locker rooms;
- (ii) In toilet rooms;
- (iii) In garbage rooms;
- (iv) In mechanical rooms;
- (v) Under sewer lines that are not shielded to intercept potential drips;
- (vi) Under leaking water lines including leaking automatic fire sprinkler heads or under lines on which water has condensed;

- (vii) Under open stairwells; or
- (viii) Under other sources of contamination.

(b) A storage cabinet used for linens or single-service or single-use articles may be stored in a locker room.

(c) If a mechanical clothes washer or dryer is provided, it shall be located so that the washer or dryer is protected from contamination and only where there is no exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

Section 42. Kitchenware and Tableware Handled, Displayed, Dispensed.

(a) Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food-contact and lip-contact surfaces is prevented.

(b) Knives, forks, and spoons that are not prewrapped shall be presented so that only the handles are touched by employees and by consumers if consumer self-service is provided.

(c) Except as specified under chapter 7, section 42(b), single-service articles that are intended for food-contact or lip-contact shall be furnished for consumer self-service with the original individual wrapper intact or from an approved dispenser.

Section 43. Soiled and Clean Tableware.

(a) Soiled tableware shall be removed from consumer eating and drinking areas and handled so that clean tableware is not contaminated.

Section 44. Preset Tableware.

- (a) If tableware is preset:
 - (i) It shall be protected from contamination by being wrapped, covered, or inverted; or
 - (ii) If exposed, unused settings shall be removed when a consumer is seated; or
 - (iii) Exposed, unused settings shall be cleaned and sanitized before further use if the settings are not removed when a consumer is seated.

Section 45. Sanitation Requirements at Official Meat and Poultry Establishments.

- (a) Each official establishment must be operated and maintained in a manner sufficient to prevent the creation of insanitary conditions and to ensure that product is not adulterated.
 - (i) Sanitation requirements shall meet the requirements as specified in 9 CFR 416 Sanitation.

Section 46. Tagging Insanitary Equipment, Utensils, Rooms or Compartments.

- (a) When, in the opinion of the regulatory authority, any equipment, utensil, room or compartment at an establishment is unclean or its use would be in violation of this Rule, a “Wyoming Rejected” tag may be applied.
 - (i) No equipment, utensil, room or compartment so tagged shall again be used until made acceptable; and
 - (ii) Such tag so placed shall not be removed by anyone other than the regulatory authority.