

EQUIPMENT AND UTENSIL STORAGE



Cleaned and sanitized utensils and equipment shall be stored at least six inches above the floor in a clean, dry location protected from contamination.

Food equipment and utensils that have been clean and sanitized may not be stored in locker rooms, rest rooms, dressing rooms, garbage rooms, mechanical rooms, under sewer lines that are not shielded to intercept potential drips, under water lines (including leaking automatic fire sprinkler heads) under lines on which water has condensation, under open stairwell or under other sources of contamination.

Keep cleaning products, poisons and/or harmful products in storage away from food equipment and utensil storage areas to prevent contamination.

Utensils and equipment shall be:

- Air-dried before being stored or placed in a self-draining position
- Glasses and cups inverted
- Covered or inverted wherever practical
- Stored to present the handle of knives, forks, and spoons to the employee or consumer
- Washed and sanitized in case of unprotected and unused preset tableware
- Clean, dry, protected location
- Single service/use articles – original package or protected from contamination