



## **MANUAL WAREWASHING IN COTTAGE FOOD ESTABLISHMENTS (CFE)**

The Cottage Food Regulations, section 6.1.8, requires producers or employees to properly clean and sanitize the food contact surfaces of equipment and utensils before they are used. The procedure listed below is to establish the routine monitoring of solutions used for this procedure. The methods of monitoring include time, pH, temperature and chemical concentration.

- To properly prepare food contact surfaces of equipment and utensils in a CFE for use, the food contact surfaces of equipment and utensils must be manually washed, rinsed, and sanitized.
- The sanitization process in a CFE is the application of chlorine solution to cleaned food contact surfaces of equipment and utensils to reduce disease causing microorganisms of public health importance on the food contact surfaces of equipment and utensils.
- To conduct this procedure, three containers such as bus pans shall be used for manually washing, rinsing, and sanitizing the food contact surfaces of equipment and utensils.
- The three containers to conduct this procedure shall be big enough to immerse the largest piece of equipment used in the CFE.
- The cleaning and sanitizing solutions used in the containers should be made immediately before use of the equipment and utensils in the CFE. The solutions should be changed when the concentration goes below requirements.
- The manual warewashing in a CFE will follow this procedure:
  1. In first container, wash utensils and equipment with water and detergent solution.
    - a. Water temperature shall be at a minimum of 110 degrees F or the temperature specified on the cleaning agent manufacturer's label instructions.
  2. In second container, rinse equipment in clear and clean warm water.
  3. In third container, sanitize equipment in a chlorine solution for the proper time and concentration.

- a. Ensure concentration of sanitizer using a sanitizer test kit for chlorine sanitizer and ensure the temperature by using a temperature measuring device.
  - b. Contact time of utensils and equipment immersed in the chlorine sanitizing solution at 50 parts per million is at least seven seconds.
  - c. Temperature of the water (NOTE - The pH of your water can be obtained from your most recent water test results):
    - o At least 100 degrees F when the pH is 10 or less.
    - o At least 75 degrees F when the pH is eight or less.
4. After cleaning and sanitizing, equipment and utensils shall be air-dried.
- a. Equipment and utensils may not be cloth dried except that utensils that have already been air dried may be polished with cloths that are maintained clean and dry.

For more information concerning this procedure, contact the Office of Food Protection at 302-744-4546.