

HANDLING OF CLEAN EQUIPMENT

Clean equipment that has been washed, rinsed, sanitized and air dried must be stored in a way that will protect it from contamination.



STORAGE

Store all clean equipment on shelves that are at least six (6) inches above the floor. Pans shall be inverted to protect food contact surfaces from possible contamination. Utensils and tableware which are not inverted shall be covered to protect food contact surface. No clean equipment shall be stored in restrooms, under open staircases, or under sewer lines. No clean tableware (i.e. glasses) shall be stored on absorbent material only on a clean, non-absorbent and smooth surface.

SILVERWARE

Knives, forks, and spoons shall be stored with the handles going all the same way to that they can be dispensed without touching the mouth pieces.

Pre-set silverware shall be covered with a napkin to protect from contamination.

Clean hands are required when handling clean equipment or pre-setting tables.

SPECIAL CONSIDERATIONS

Dishwasher racks are considered clean equipment and shall be stored at least six (6) inches off the floor.

Single service items shall be handled the same way as tableware that can be washed, rinsed, and sanitized.

