



Ohio Administrative Code

Rule 901:3-6-04 Wash, rinse, and bactericidal treatment.

Effective: July 11, 2024

(A) Each farm market or farm product auction that offers raw poultry, nonamenable meats or both for sale shall clean and sanitize utensils and food contact surfaces of equipment used in the preparation, display, and sale of the raw poultry and nonamenable meats in one of the following:

(1) A three-compartment sink;

(2) A two-compartment sink;

(3) If approved by the director, receptacles that substitute for compartments of a multi-compartment sink; or

(4) Another method approved by the director.

(B) The following procedure shall be used to manually wash, rinse, and sanitize utensils and food contact surfaces of equipment in a three-step process:

(1) In the first compartment, equipment and utensils shall be thoroughly washed in a detergent solution that is kept clean;

(2) In the second compartment, equipment and utensils shall be rinsed free of detergent and abrasives with clean water;

(3) In the third compartment, equipment and utensils shall be sanitized by either immersion for:

(a) At least one half minute in clean hot water at a temperature of at least one hundred seventy degrees Fahrenheit; or

(b) At least thirty seconds in a cleaning solution containing at least fifty parts per million of available



chlorine; or

(c) At the approved timeframe for another sanitizer which is approved for food contact surfaces.

(4) Equipment too large to sanitize by immersion may be rinsed, sprayed, or swabbed with a solution of one hundred parts per million chlorine or at the approved concentration of another sanitizer approved for food contact surfaces.

(C) The following procedure shall be used to manually wash and sanitize utensils and food contact surfaces of equipment in a two step process:

(1) In the first compartment, equipment and utensils shall be immersed and thoroughly washed with an approved detergent-sanitizer solution that is kept clean;

(2) In the second compartment, equipment and utensils shall be immersed and thoroughly sanitized with an approved detergent-sanitizer solution used according to the manufacturer's label that is kept clean.

(3) The same approved detergent-sanitizer product used in paragraphs (C)(1) and (C)(2) of this rule shall be used for both the cleaning and sanitizing steps.