



CLEANING FREQUENCIES FOR FOOD ESTABLISHMENTS

The Texas Food Establishment Rules (TFER) and the Food Establishment Code specify cleaning frequencies for equipment and facilities at a food establishment.

DISH WASHING

All ware-washing equipment, the ware-washing machine, dishwashing sinks and basins, drain-boards; drying tables and receptacles used for sink compartments of shall be cleaned (229.165 (k) (4) - (8), pages 89, 90):

- Before use
- As often as needed to prevent recontamination
- At-least every 24 hours

FOOD EQUIPMENT, DISHES, AND UTENSILS

Food surfaces of equipment and utensils used for any potentially hazardous foods, shall be cleaned (229.165(m) and (n), pages 93-96):

- At least every 4 hours for any potentially hazardous foods.

And also when...

- When there is a change from preparing raw food to working with ready-to-eat foods
- When changing to work from a raw animal food to a different type of raw animal food
- Between uses with raw fruits and vegetables and with potentially hazardous foods, such as raw animal products
- Anytime during the food preparation process when contamination may have occurred.
- Before using or storing a thermometer or temperature measuring device.
- If the potentially hazardous food is stored and maintained at a specific temperature, (less than 40 °F or greater than 135 °F the food contact surfaces of equipment and utensils may be cleaned less frequently than 4 hours, but at least every 24 hours or when containers are empty. For example, containers in a salad bar, deli, buffet line or a cafeteria serving line.
- Exception for utensils and equipment used in refrigerated rooms. If these rooms are held at 55° F or less, utensils and equipment may be cleaned at intervals based on the ambient air temperature/cleaning frequency chart, page 95.

Food surfaces of equipment and utensils used for foods that are not potentially hazardous, shall be cleaned(229.165(m) and (n), pages 93-96):

- At any time contamination may have occurred.
- At least 24 hours for iced tea dispensers and consumer self-service utensils such as tongs, scoops, or ladles.
- Before restocking consumer self-service equipment and utensils such as condiments, dispensers and display containers.

- Equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment, must be cleaned as frequently as specified by the manufacturer. If there are no manufacturer's specifications, clean the equipment regularly to prevent an accumulation of mold/debris/residues.
- Sinks used to wash produce or thaw food must be cleaned and sanitized before and after each use. Page 89.
- Cooking and baking equipment, including the inside surfaces of a microwave, must be cleaned at least every 24 hours.

Non-food contact surfaces of equipment shall be cleaned(229.165(n)(3), page 96):

- As needed to eliminate any accumulation of soils and residues.
- Visibly clean to sight and touch.

LAUNDRY

All laundry, including, tablecloths, napkins, wet and dry wiping cloths, shall be laundered as followed (229.165(t)) page 100):

- Tablecloths, linens, napkins, etc. clean when visibly soiled, sticky or wet.
- Wet wiping cloths cleaned daily.
- Dry wiping cloths cleaned as necessary or replaced between uses to prevent contamination of food, utensils, and dishes.
- Sinks used for washing wiping cloths must be cleaned before and after each use. Page 89.

FACILITIES

Physical facilities, buildings, rooms, equipment, fixtures, dumpster and garbage storage areas, back door area, outside areas, etc. shall be cleaned (229.166 (l), (16), (17) and 229.167(p). Pages 115, 116, 125, 126):

- As often as necessary to remain visibly clean to the sight.
- As often as necessary to prevent developing a buildup of soils and residues.
- As often as necessary to prevent nuisances, odors, or attract insects, rodents, and other pests.

VEHICLES

Vehicles and mobile units transporting food, and the related servicing areas shall be cleaned (229.167 (p), (229.169(a)-(c), pages 125, 126, 134, 135) and the Food Establishment Code):

- The inside compartments of vehicles and mobile units cleaned as necessary to be free of dust, dirt, food particles and debris.
- Food equipment cleaned in accordance to TFER for food equipment. (See above.)
- Servicing areas cleaned as necessary to prevent nuisances, contamination of equipment, or attract pests.