

# California Retail Food Code



## California Association of Environmental Health Administrators

*Excerpt from the California  
Health and Safety Code  
Division 104-Environmental Health  
Part 7. California Retail Food Code  
Chapter 1. General Provisions*

Revised January 2018

**114117. Cleaning frequency of equipment food-contact surfaces and utensils**

- (a) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned and sanitized at the following times:
  - (1) Except as specified in subdivision (b), before each use with a different type of raw FOOD of animal origin such as beef, FISH, lamb, pork, or POULTRY.
  - (2) Each time there is a change from working with raw FOODs to working with READY-TO-EAT FOODs.
  - (3) Between uses with raw PRODUCE and with POTENTIALLY HAZARDOUS FOOD.
  - (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE.
  - (5) At any time during the operation when contamination may have occurred.
- (b) Paragraph (1) of subdivision (a) does not apply if the FOOD contact surface or UTENSIL is in contact with a succession of different raw FOODs of animal origin, each requiring a higher cooking temperature as specified in Section 114004 than the previous FOOD, such as preparing raw FISH followed by cutting raw POULTRY on the same cutting board.
- (c) Except as specified in subdivision (d), if used with POTENTIALLY HAZARDOUS FOOD, EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned and sanitized throughout the day at least every four hours.
- (d) Surfaces of UTENSILS and EQUIPMENT contacting POTENTIALLY HAZARDOUS FOOD may be cleaned and sanitized less frequently than every four hours if any of the following occurs:
  - (1) In storage, containers of POTENTIALLY HAZARDOUS FOOD and their contents are maintained at temperatures as specified in Section 113996 and the containers are cleaned and sanitized when they are empty.
  - (2) UTENSILS and EQUIPMENT are used to prepare FOOD in a refrigerated room or area that is maintained at or below 55°F. In that case, the UTENSILS and EQUIPMENT shall be cleaned and sanitized at the frequency that corresponds to the temperature as depicted in the following chart and the cleaning frequency based on the ambient temperature of the refrigerated room or area shall be documented and records shall be maintained in the FOOD FACILITY and made available to the ENFORCEMENT AGENCY upon request:

Temperature	Cleaning Frequency
5.0°C (41°F) or less	24 hours
>5.0°C – 7.2°C (>41°F - 45°F)	20 hours
>7.2°C – 10.0°C (>45°F - 50°F)	16 hours

>10.0°C – 12.8°C (>50°F - 55°F)	10 hours
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- (3) Containers in serving situations such as salad bars, delis, and cafeteria lines hold READY-TO-EAT POTENTIALLY HAZARDOUS FOOD that is maintained at the temperatures specified in subdivisions (a) to (c), inclusive, of Section 113996 are intermittently combined with additional supplies of the same FOOD that is at the required temperature, and the containers are cleaned and sanitized at least every 24 hours. UTENSILs and containers holding POTENTIALLY HAZARDOUS FOODs in accordance with subdivision (d) of Section 113996 are cleaned when they are empty or when the remaining contents are disposed of.
  - (4) TEMPERATURE MEASURING DEVICES are maintained in contact with FOOD, such as when left in a container of deli FOOD or in a roast, held at temperatures specified in Sections 113996 and 114004.
  - (5) EQUIPMENT is used for storage of packaged or unpackaged FOOD, such as a reach-in refrigerator, and the EQUIPMENT is cleaned and sanitized at a frequency necessary to preclude accumulation of soil residues.
  - (6) The cleaning schedule is APPROVED based on consideration of characteristics of the EQUIPMENT and its use, the type of FOOD involved, the amount of FOOD residue accumulation, and the temperature at which the FOOD is maintained during the operation and the potential for the rapid and progressive multiplication of pathogenic or toxigenic micro-organisms that are capable of causing foodborne disease.
  - (7) In-use UTENSILs are intermittently stored in a container of water in which the water is maintained at 135°F or higher and the UTENSILs and container are cleaned and sanitized at least every 24 hours or at a frequency necessary to preclude accumulation of soil residues.
- (e) Except when dry cleaning methods are used as specified in Section 114111, surfaces of UTENSILs and EQUIPMENT contacting FOOD that is not POTENTIALLY HAZARDOUS shall be cleaned and sanitized in any of the following circumstances:
- (1) At any time when contamination may have occurred.
  - (2) At least every 24 hours for iced tea dispensers and CONSUMER self-service UTENSILs such as tongs, scoops, or ladles.
  - (3) Before restocking CONSUMER self-service EQUIPMENT and UTENSILs such as CONDIMENT dispensers and display containers.
  - (4) In 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, at a frequency

specified by the manufacturer, or, absent manufacturer specifications, at a frequency necessary to preclude accumulation of soil or mold.

**114118. Fabric implements**

FABRIC IMPLEMENTS shall be laundered and sanitized before or after use in direct contact with FOOD.

**114119. In-use utensils, between-use storage**

During pauses in FOOD PREPARATION or dispensing, FOOD PREPARATION and dispensing UTENSILS shall be stored in the following manner:

- (a) Except as specified under subdivision (b), in the FOOD with their handles above the top of the FOOD and the container.
- (b) In FOOD that is not POTENTIALLY HAZARDOUS, with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.
- (c) On a clean portion of the FOOD PREPARATION table or cooking EQUIPMENT only if the in-use UTENSIL and the FOOD-CONTACT SURFACE of the FOOD PREPARATION table or cooking EQUIPMENT are cleaned and sanitized at a frequency specified under Section 114117.
- (d) In running water of sufficient velocity to flush particulates to the drain, if used with moist FOOD such as ice cream or mashed potatoes.
- (e) In a clean, protected location if the UTENSILS, such as ice scoops, are used only with a FOOD that is not POTENTIALLY HAZARDOUS.
- (f) In a container of water if the water is maintained at a temperature of at least 135°F and the container is cleaned at least every 24 hours or at a frequency necessary to preclude the accumulation of soil residues.

**114121. Returnables, cleaning for refilling**

- (a) Except as specified in subdivisions (b) and (c), returned empty containers intended for refilling with FOOD or BEVERAGE shall be cleaned and refilled in an APPROVED facility.
- (b) CONSUMER-owned containers returned to the FOOD FACILITY for refilling may be refilled and returned to the same CONSUMER if the container is refilled by an EMPLOYEE of the FOOD FACILITY or the owner of the container if the dispensing system includes a contamination free transfer process that cannot be bypassed by the container owner.
- (c) CONSUMER-owned containers that are not FOOD specific may be filled at a water vending machine or system.

**114123. Cleaning maintenance tools, preventing contamination**

Except as specified in Section 114125, FOOD PREPARATION sinks, handwashing lavatories, and WAREWASHING EQUIPMENT shall not be used for the cleaning of maintenance tools, the preparation or holding of maintenance materials, or the disposal of mop water and similar liquid wastes.