

Cleaning Frequency of In-Use Utensils

The growth of pathogenic bacteria to dangerous levels can result when in-use utensils are left out at room temperature for extended times without proper sanitization. In-use utensils can be stored in dipper wells under running water; directly in the food item with handles above the top of the food; in clean water at 135°F or above; or on a clean sanitized surface.

In-use utensils must be properly cleaned and sanitized:

- At least once every 4 hours if the utensils are used with potentially hazardous foods (PHFs) and are left out at room temperature
- Before each use with a different type of raw animal protein such as beef, pork, poultry or fish
- Between uses with raw foods and ready-to-eat foods
- Any time contamination may have occurred

Surfaces of in-use utensils contacting PHFs may be cleaned less frequently than 4 hours, if, between uses, the utensils are:

- Stored directly in the food item at a temperature of 41°F or below for cold foods; or 135°F or above for hot foods
- Stored in clean water at a temperature of 135°F or above
- Used to prepare food in a refrigerated room according to the following chart (Room temperatures must be documented):

41°F or less	Every 24 hours
> 41°F - 45°F	Every 20 hours
> 45°F - 50°F	Every 16 hours
> 50°F - 55°F	Every 10 hours

