**Section 760.720 Manual Cleaning and Sanitizing**

a) For manual cleaning and sanitizing of equipment and utensils, a sink with three compartments shall be provided and used. Sink compartments shall be large enough to accommodate the immersion of most equipment and utensils, and each compartment of the sink shall be supplied with hot and cold potable running water. Where immersion in sinks is impracticable (e.g., because equipment is too large), equipment and utensils shall be cleaned and sanitized manually or by pressure spray methods.

b) Drain boards or easily moveable utensil tables of adequate size shall be provided for proper storage and handling of soiled utensils prior to cleaning and for cleaned utensils following sanitizing and shall be located so as not to interfere with proper use of the warewashing facilities.

c) Equipment and utensils shall be preflushed or prescraped and, when necessary, presoaked to remove food particles and soil.

d) The sinks shall be cleaned before use.

e) When a three-compartment sink is utilized for warewashing, the operation shall be conducted in the following sequence:

1) Equipment and utensils shall be thoroughly cleaned in the first compartment with a hot detergent solution that is kept clean and at a concentration indicated on the manufacturer's label; and

2) Equipment and utensils shall be rinsed free of detergent and abrasives with clean water in the second compartment; and

3) Equipment and utensils shall be sanitized in the third compartment according to one of the methods included in Section 760.720(h) (Items 1 thru 5) of this Part.

f) When an existing two-compartment sink is utilized for warewashing, one of the following two methods shall be used:

1) Equipment and utensils shall be thoroughly cleaned in the first compartment with a hot detergent solution that is kept clean and at a concentration indicated on the manufacturer's label; and shall be sanitized in hot water in the second compartment in accordance with Section 760.720(h)(1) of this Part; or

2) Equipment and utensils shall be thoroughly cleaned in the first compartment with a hot detergent-sanitizer solution that is kept clean and at a concentration indicated on the manufacturer's label; and shall be sanitized in the second compartment in hot water in accordance with Section 760.720(h)(1) of this Part, or with a solution containing that same detergent-sanitizer in accordance with Section 760.720(h) (Items 2-5) of this Part.

g) When pressure spray methods are utilized for cleaning and sanitizing, the equipment and utensils shall be thoroughly flushed with a detergent-sanitizer solution until the article is free of visible food particles and soil. The detergent-sanitizer shall be used in accordance with the manufacturer's instructions and shall be of the type that does not require a potable water rinse when used according to those instructions.

h) The food-contact surfaces of all equipment and utensils shall be sanitized by:

1) Immersion for at least 1/2 minute in clean, hot water of a temperature of at least 170F; or

2) Immersion for at least 1 minute in a clean solution containing at least 50 parts per million of available chlorine as a hypochlorite and having a temperature of at least 75F; or

3) Immersion for at least 1 minute in a clean solution containing at least 12.5 parts per million of available iodine, having a pH range which the manufacturer has demonstrated to be effective and at a temperature of at least 75F; or

4) Immersion for at least 1 minute in a clean solution containing 200 parts per million of a quaternary ammonium compound and having a temperature of at least 75F. The quaternary ammonium compound used shall have been compounded by the manufacturer to assure effectiveness in waters up to 500 parts per million hardness at use concentration; or

5) Immersion in a clean solution containing any other chemical sanitizing agent allowed under 21 CFR 178.1010 that will provide the equivalent bactericidal effect of a solution containing at least 50 parts per million of available chlorine as a hypochlorite at a temperature of at least 75F for 1 minute; or

6) Treatment with steam free from materials or additives other than those specified in 21 CFR 173.310 in the case of equipment too large to sanitize by immersion, but in which steam can be confined; or

7) Rinsing, spraying, or swabbing with a chemical sanitizing solution of at least twice the strength required for that particular sanitizing solution under Section 760.720(h)(2), (3) and (5) of this Part in the case of equipment too large to sanitize by immersion.

i) When hot water is used for sanitizing, the following equipment shall be provided and used:

1) An integral heating device or fixture installed in, on or under the sanitizing compartment of the sink capable of maintaining the water at a temperature of at least 170F; and

2) A numerically scaled indicating thermometer, accurate to +3F convenient to the sink for frequent checks of water temperature; and

3) Utensil racks or baskets of such size and design to permit complete immersion of utensils and equipment in the hot water.

j) When chemicals are used for sanitization, they shall not have concentrations higher than the maximum permitted under 21 CFR 178.1010 and a test kit or other device that measures the parts per million concentration of the solution shall be provided and used.