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| Methods |  | **4-703.11 Hot Water and Chemical.**  After being cleaned, equipment food-contact surfaces and utensils shall be sanitized in: |
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|  |  | (A) Hot water manual operations by immersion for at least 30 seconds and as specified under § 4‑501.111; P |
|  |  |  |
|  |  | (B) Hot water mechanical operations by being cycled through equipment that is set up as specified under §§ 4‑501.15, 4‑501.112, and 4-501.113 and achieving a utensil surface temperature of 71oC (160oF) as measured by an irreversible registering temperature indicator; P or |
|  |  |  |
|  |  | (C) Chemical manual or mechanical operations, including the application of sanitizing chemicals by immersion, manual swabbing, brushing, or pressure spraying methods, using a solution as specified under § 4‑501.114. Contact times shall be consistent with those on EPA-registered label use instructions by providing: |
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|  |  | (1) Except as specified under Subparagraph (C)(2) of this section, a contact time of at least 10 seconds for a chlorine solution specified under ¶ 4‑501.114(A), P |
|  |  |  |
|  |  | (2) A contact time of at least 7 seconds for a chlorine solution of 50 mg/L that has a pH of 10 or less and a temperature of at least 38oC (100oF) or a pH of 8 or less and a temperature of at least 24oC (75oF), P |
|  |  |  |
|  |  | (3) A contact time of at least 30 seconds for other chemical sanitizing solutions, P or |
|  |  |  |
|  |  | (4) A contact time used in relationship with a combination of temperature, concentration, and pH that, when evaluated for efficacy, yields sanitization as defined in ¶ 1‑201.10(B). P |