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| **4-301.12 Manual Warewashing, Sink Compartment Requirements.**  (A) Except as specified in ¶ (C) of this section, a sink with at least 3 compartments shall be provided for manually washing, rinsing, and sanitizing equipment and utensils. Pf |
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| (B) Sink compartments shall be large enough to accommodate immersion of the largest equipment and utensils. If equipment or utensils are too large for the warewashing sink, a warewashing machine or alternative equipment as specified in ¶ (C) of this section shall be used. Pf |
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| (C) *Alternative manual warewashing equipment may be used when there are special cleaning needs or constraints and its use is approved. Alternative manual warewashing equipment may include:* |
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| (1) *High-pressure detergent sprayers;* |
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| (2) *Low- or line-pressure spray detergent foamers;* |
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| (3) *Other task-specific cleaning equipment;* |
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| (4) *Brushes or other implements;* |
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| (5) *2-compartment sinks as specified under ¶¶ (D) and (E) of this section; or* |
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| (6) *Receptacles that substitute for the compartments of a multicompartment sink.* |
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| (D) Before a 2-compartment sink is used: |
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| (1) The permit holder shall have its use approved; and |
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| (2) The permit holder shall limit the number of kitchenware items cleaned and sanitized in the 2‑compartment sink, and shall limit warewashing to batch operations for cleaning kitchenware such as between cutting one type of raw meat and another or cleanup at the end of a shift, and shall: |
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| (a) Make up the cleaning and sanitizing solutions immediately before use and drain them immediately after use, and |
| (b) Use a detergent-sanitizer to sanitize and apply the detergent-sanitizer in accordance with the manufacturer’s label instructions and as specified under § 4-501.115, or |
|  |
| (c) Use a hot water sanitization immersion step as specified under ¶ 4-603.16(C). |
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| (E) A 2‑compartment sink may not be used for warewashing operations where cleaning and sanitizing solutions are used for a continuous or intermittent flow of kitchenware or tableware in an ongoing warewashing process. |