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| **3-304.12 In-Use Utensils, Between-Use Storage.**  During pauses in food preparation or dispensing, food preparation and dispensing utensils shall be stored: |
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| (A) Except as specified under ¶ (B) of this section, in the food with their handles above the top of the food and the container; |
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| (B) In food that is not potentially hazardous (time/temperature control for safety food) 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 §§ 4‑602.11 and 4‑702.11; |
|  |
| (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 (time/temperature control for safety food); or |
|  |
| (F) In a container of water if the water is maintained at a temperature of at least 57oC (135oF) and the container is cleaned at a frequency specified under Subparagraph  4-602.11(D)(7). |