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| **4-603.14 Wet Cleaning.**  (A) Equipment food-contact surfaces and utensils shall be effectively washed to remove or completely loosen soils by using the manual or mechanical means necessary such as the application of detergents containing wetting agents and emulsifiers; acid, alkaline, or abrasive cleaners; hot water; brushes; scouring pads; high-pressure sprays; or ultrasonic devices. |
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| (B) The washing procedures selected shall be based on the type and purpose of the equipment or utensil, and on the type of soil to be removed. |