

# INDUSTRY BULLETIN for Florida's Lodging Industry



SUBJECT: PROPER SANITIZATION OF DISHWARE AND UTENSILS

Number: 2008-02

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The Department of Business and Professional Regulation's (DBPR) Division of Hotels and Restaurants (DHR) rules require all lodging establishment owners/operators to properly handle, clean and sanitize all glassware, tableware and utensils provided in guest rooms.

Improperly cleaned and sanitized dishware, utensils and food-contact equipment are a leading cause of foodborne illness and can allow bacteria and viruses to be transmitted between guests. All reusable cups and glasses, and coffee pots provided in individual guest rooms, must be effectively sanitized in order to destroy disease-causing microorganisms that may be present such as Staphylococcus, Shigella, Norovirus or Hepatitis A.

The 2001 Food Code describes the requirements to properly wash, rinse and sanitize utensils and equipment. It is vital that all surfaces are properly cleaned prior to being sanitized since sanitizers cannot achieve maximum killing effect if applied to a dirty surface.

To conduct proper washing, rinsing and sanitizing of glassware and utensils, operators must:

- Install and use a commercial dishmachine equipped with the proper automatic dispensing equipment and gauges **or** a three-compartment sink with drainboards at each end
- Size the dishmachine or sink compartments large enough to accommodate the largest item to be cleaned
- Wash, rinse, sanitize and air dry all glassware and utensils
- Sanitize glassware and utensils using heat or chemicals to destroy disease-causing organisms that may be present

Dishwashing facilities must be located on the premise in an area that is controlled by the public lodging establishment operator. If the public lodging establishment operator also operates a licensed public food service establishment on the same premise, the operator may utilize the dishwashing equipment located within the licensed public food service establishment.

At three-compartment sinks, glassware and utensils must be washed in hot (100°F) soapy water and then rinsed free of soap and other residue before being sanitized. Equipment which cannot be submersed for cleaning may be cleaned in place by allowing the washing, rinsing and sanitizing solutions to circulate throughout the system and contact all interior food-contact surfaces.

Sanitization can be accomplished by utilizing either chemical sanitizers (e.g., commonly chlorine or quaternary ammonium compounds) or hot water.

- For chlorine, the most common solution must be at least 75°F with a minimum concentration of 50ppm (parts per million).
- Quaternary ammonium compounds must have a minimum temperature of 75°F and a concentration as indicated by the manufacturer's use directions included on the labeling.
- For hot water, the temperature of the sanitizing water must be at least 171°F in a three-compartment sink, or 180°F measured as it enters the manifold in a dishmachine or a temperature that results in a dish surface temperature of 160°F.

No dishwashing facilities are required if a public lodging establishment chooses to provide only individually pre-wrapped, single-service items instead of multi-use dishware. All single-service items must be handled and stored to prevent cross contamination.

A handwash sink with hot and cold running water is required in the dishwashing area and must be supplied with soap, approved hand drying device or paper towels and a handwash sign. A handwash sink may not be used for any other purpose and must always remain accessible for employee use. Employees must wash their hands prior to handling clean dishware after handling soiled dishware or linens, working with cleaning agents, touching their face or hair or any time the hands may have been contaminated.

Cleaned and sanitized dishware and utensils must be handled and stored to prevent cross contamination. Clean dishware may not be stored in toilet rooms, locker rooms, garbage rooms, mechanical rooms or under open stairwells or other sources of contamination. Soiled dishware must be separated from clean dishware during storage and transport.

Public lodging establishments existing prior to July 1, 1994 that cannot comply with the minimum dishwashing requirements may post DBPR Form HR 5022-045, NOTIFICATION OF EXCEPTION TO SANITIZATION REQUIREMENTS, in a conspicuous location in each guest room where glassware, tableware or utensils are provided. Any establishment initiating new construction or being extensively remodeled (involving the construction of walls or plumbing fixtures in any area which would permit compliance with the dishwashing requirements), must fully comply with the dishwashing requirements and may **not** opt to post the exception signage.

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## FLORIDA DEPARTMENT OF BUSINESS AND PROFESSIONAL REGULATION

Charlie Crist, Governor

Division of Hotels and Restaurants

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