



# CLEANING FREQUENCIES FOR FOOD ESTABLISHMENTS

**The Texas Food Establishment Rules (TFER) and the Food Establishment Code specify cleaning frequencies for equipment and facilities at a food establishment.**

## **DISH WASHING**

**All ware-washing equipment, the ware-washing machine, dishwashing sinks and basins, drain-boards; drying tables and receptacles used for sink compartments shall be cleaned:**

- Before use
- As often as needed to prevent recontamination
- At-least every 24 hours

## **FOOD EQUIPMENT, DISHES, AND UTENSILS**

**Food contact surfaces of equipment and utensils used for any Time-Temperature Controlled for Safety (TCS) foods shall be cleaned :**

- At least every 4 hours for any TCS foods.

**And also when...**

- When there is a change from preparing raw food to working with ready-to-eat foods
- When changing to work from a raw animal food to a different type of raw animal food
- Between uses with raw fruits and vegetables and with potentially hazardous foods, such as raw animal products
- Anytime during the food preparation process when contamination may have occurred.
- Before using or storing a thermometer or temperature measuring device.
- If the TCS food is stored and maintained at a specific temperature, (less than 40 °F or greater than 135 °F the food contact surfaces of equipment and utensils may be cleaned less frequently than 4 hours, but at least every 24 hours or when containers are empty. For example, containers in a salad bar, deli, buffet line or a cafeteria serving line.
- Exception for utensils and equipment used in refrigerated rooms. If these rooms are held at 55° F or less, utensils and equipment may be cleaned at intervals based on the ambient air temperature/cleaning frequency chart in TFER.

**Food surfaces of equipment and utensils used for foods that are not TCS foods shall be cleaned:**

- At any time contamination may have occurred.
- At least 24 hours for iced tea dispensers and consumer self-service utensils such as bulk tongs, or scoops.
- Before restocking consumer self-service equipment and utensils such as condiments, dispensers and display containers.

- Equipment such as ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, cooking oil storage tanks and distribution lines, beverage and syrup dispensing lines or tubes, coffee bean grinders, and water vending equipment, must be cleaned as frequently as specified by the manufacturer. If there are no manufacturer's specifications, clean the equipment regularly to prevent an accumulation of mold/debris/residues.
- Sinks used to wash produce or thaw food must be cleaned and sanitized before and after each use.
- Cooking and baking equipment, including the inside surfaces of a microwave, must be cleaned at least every 24 hours.

**Non-food contact surfaces of equipment shall be cleaned:**

- As needed to eliminate any accumulation of soils and residues.
- Visibly clean to sight and touch.

## **LAUNDRY**

**All laundry, including, tablecloths, napkins, wet and dry wiping cloths, shall be laundered as followed:**

- Tablecloths, linens, napkins, etc. clean when visibly soiled, sticky or wet.
- Wet wiping cloths cleaned daily.
- Dry wiping cloths cleaned as necessary or replaced between uses to prevent contamination of food, utensils, and dishes.
- Sinks used for washing wiping cloths must be cleaned before and after each use.

## **FACILITIES**

**Physical facilities, buildings, rooms, equipment, fixtures, dumpster and garbage storage areas, back door area, outside areas, etc. shall be cleaned:**

- As often as necessary to remain visibly clean to the sight.
- As often as necessary to prevent developing a buildup of soils and residues.
- As often as necessary to prevent nuisances, odors, or attract insects, rodents, and other pests.

## **VEHICLES**

**Vehicles and mobile food units transporting food and the related servicing areas shall be cleaned as required by TFER and the Food Establishment Code:**

- The inside compartments of vehicles and mobile units cleaned as necessary to be free of dust, dirt, food particles and debris.
- Food equipment cleaned in accordance to TFER for food equipment. (See above.)
- Servicing areas cleaned as necessary to prevent nuisances, contamination of equipment, or attract pests.