

GUIDELINES FOR THE CLEANING AND SANITIZATION OF MULTI-USE DRINKING GLASSES/UTENSILS IN GUEST ROOMS

The California Retail Food Code, (CRFC) Sections 114095 & 114097 require that any cup, glass or other receptacle be cleaned and sterilized between uses by more than one person. The procedures required in the cleaning and sterilization of multi-use drinking utensils and ice buckets are set forth in the California Code of Regulations, Title 17, Division 1, Chapter 5, Subchapter 8, Articles 1-2.

Multi-use drinking glasses, utensils, and ice buckets shall be cleaned and sanitized by one of the following two (2) methods:

- 1.** In a three compartment metal sink equipped with hot and cold running water and two (2) integral metal drain boards (CRFC §114099). The cleaning and sanitizing shall be completed in the following sequence:
 - a) Wash with hot water, not less than 100 degrees Fahrenheit, and detergent in the first sink compartment until thoroughly cleaned.
 - b) Rinse in clear, clean water in the second compartment.
 - c) Immerse in the third compartment in one of the following bactericidal solutions:
 - i. 100 parts per million (ppm) of available chlorine from either hypochlorite or organic chlorine approved by this Department. (e.g. Bleach for 30 sec).
 - ii. 200 ppm of a quaternary ammonium compound, approved by the Department, for one (1) minute.
 - iii. 25 ppm of available iodine for one (1) minute.
 - iv. Chemical sanitizer meeting requirements of CFR 178.1010 used in accordance with manufactures directions.
 - d) Air drying is required. Cloth wiping is not allowed.



Prior to the installation of a new 3 compartment utensil sink, plans shall be submitted to, and approved by, the *Consumer Protection Plan Review Specialist*. The sink shall be located in an area where it will not be subject to contamination. The walls and floor around and under the sink shall be constructed and finished so as to be easily cleanable.

- 2.** In a mechanical dishwasher, located in a licensed food establishment, that is capable of providing heat of at least 160°F {CRFC § 114101(d)} to the surface of the utensils and is operated according to the requirements of CRFC, §114099.6 - 114101.2.

Tests strips, appropriate for the sanitizer utilized shall be available for ensuring the concentration of sanitizer is maintained at the appropriate level.

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❖ Prior to placing clean drinking utensils in the guest rooms, they shall be placed in protective bags with the open end of the utensil placed in the closed end of the bag to prevent the handling of the lip contact surface.

The labeling of drinking utensils as clean or sanitized without using an approved sanitizing method is a violation. CCR §30852

❖ All drinking glasses and ice buckets shall be protected from dirt, vermin, overhead leakage, and other potential contamination during handling, storage, and distribution. CCR §30852



When a three compartment sink or mechanical dishwasher is not available, the facility is limited to single service, disposable drinking glasses/utensils. Single service utensils shall be protected from contamination by one of the following methods:

- A. From a dispenser which keeps the lip contact surface enclosed.
- B. Individually wrapped by supplier.
- C. Ice buckets shall be provided with clean, single use, plastic liners.



The cleaning of multi-use drinking utensils in the guestroom lavatory is unsanitary and a violation of the California Health and Safety Code. Hotel/Motel/Inn/B&B operators are to ensure that housekeeping staff is trained to remove soiled drinking utensils from the guest room for cleaning. Facilities that fail to follow these procedures may be referred to the District or City Attorney for appropriate action.

REFERENCES:

San Mateo County Environmental Health Housing Inspection Program: 650-372-6200
San Mateo County Environmental Health Web Site: www.smchealth.org
California Retail Food Code (CRFC) Sections 114095 & 114097: www.cdfeh.com
Code of Federal Regulations (CFR) Section 178.1010: [HOME PAGE](#)
CCR, Title 17, Division 1, Chapter 5, Subchapter 8, Articles 1-2: [HOME PAGE](#)