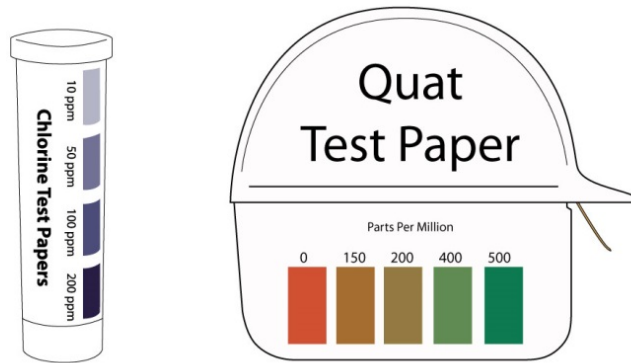


Inspection Report Item 48: Warewashing facilities, installed, maintained, used test strips

FDA Food Code Reference: 4-302.13, 4-302.14



- Know which sanitizer chemical used in your establishment
 - Common chemical sanitizers are chlorine, quaternary ammonia, and iodine
- Purchase the test kit that is specific for measuring that chemical.
- Mix sanitizer for the type of surface that will be sanitized.
 - Food Contact Surfaces have different concentration requirements than non-food contact surfaces
 - Follow directions for mixing or dilution outlined on the chemical label.
- Follow directions for using the test kit and measure the prepared solution concentration.
- Make adjustments to solutions based on the reading of the test.
- Manual warewashing operations must have a thermometer or other temperature measuring device to monitor washing and sanitizing temperatures.
- Mechanical hot water sanitizing operations require an irreversible temperature registering indicator for measuring utensil surface temperature.