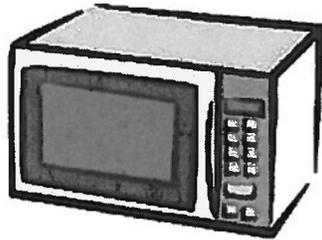


FOOD CONTACT SURFACES

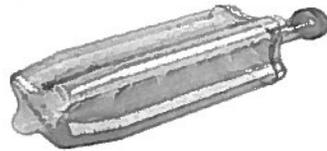
One important safeguard against foodborne illness is to ensure that food contact surfaces of equipment and utensils are clean, sanitized and in good repair.

DEFINITIONS:

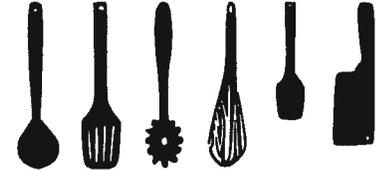
Food-contact surface—A surface of equipment or a utensil with which food normally comes into contact or a surface of equipment or a utensil from which food may drain, drip, or splash into a food or onto a surface normally in contact with food.



Equipment—An article used in the operation of a food establishment such as a freezer, grinder, hood, icemaker, mixer, oven, reach-in-refrigerator, scale, sink, slicer, stove, table, etc.

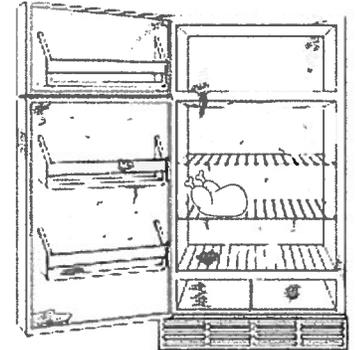


Utensil—A food-contact instrument or container used in the storage, preparation, transportation, dispensing, sale, or service of food, such as kitchenware or tableware, single-service, or single-use items.



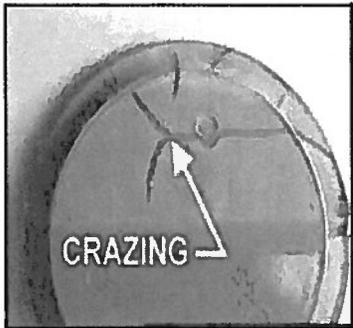
Clean—visibly free from dirt, debris and contamination.

Sanitization—The use of heat or chemicals on cleaned food-contact surfaces to reduce disease causing microorganisms.



WHAT DOES THIS MEAN FOR YOUR ESTABLISHMENT?

Under the Texas Food Establishment Rules (TFER), food establishments are required to do the following as it pertains to food contact surfaces of equipment and utensils:



Equipment and utensils shall be:

- Safe, durable, corrosion resistant, nonabsorbent, smooth, easily cleanable, resistant to pitting, crazing, scratching, scouring and distortion and able to withstand repeated ware-washing..
- No copper or copper alloys (e.g. brass) shall be used as food contact surfaces.
- No galvanized metal with acidic foods, no sponges, no lead, no solder and no wood, except hard maple or closed-grained wood..
- No glass thermometers should be used unless they are encased to contain breakage.

Cleaning and Sanitizing of Equipment/Utensils

Equipment and utensils shall be clean and sanitized:

- Before each use with different types of food (raw meats, raw ready-to-eat foods, raw fruits/vegetables, potentially hazardous foods)
- Before using or storing a food temperature measuring device such as a thermometer
- At any time during the operation when contamination may have occurred.

Even four hours, or more frequently when working with potentially hazardous foods, unless maintained at temperatures set forth in the details of the TFER

Common Food Contact Surface Violations

- | | |
|--|---|
| <ul style="list-style-type: none"> • Reuse of single-service containers • Calcium buildup in ware-washers/dish washing machines • Rusted/corroded pots and pans • Grease buildup on stoves/ovens • Deeply scarred or rough cutting boards | <ul style="list-style-type: none"> • Dripping grease under exhaust vent-a-hoods • Accumulated debris in ice machines and fountain drink dispensers • Food debris inside surfaces of refrigerators • Food debris on ware such as bowls, knives, and spoons • Cracked, broken or burned utensils and food containers |
|--|---|