

Guidelines for Construction and Operation of Food Display or Dispensing Units



Wisconsin Department of Health & Family Services



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**Division of Public Health
Food Safety and Recreational Licensing Section**

Wisconsin Department of Agriculture, Trade & Consumer Protection



**Division of Food Safety
Technical Services Section**

Guidelines for Construction and Operation of Food Display or Dispensing Units

INTRODUCTION

The following guidelines have been prepared to provide assistance to the inspection staff (Sanitarians and Food Safety Specialists) and operators of food establishments in the construction and operation of food display or dispensing units. The objectives of these guidelines are:

1. To provide for the uniform interpretation and consistent application of administrative code regulations relating to food service display or dispensing units in licensed food establishments, and;
2. To provide the food service industry with information regarding special sanitation techniques and hygienic practices necessary to prevent contamination of foods on display in smorgasbords, cafeterias, salad bars, buffet operations and self-serve bulk food dispensing units.

These guidelines have been developed in response to the increasing popularity of food items displayed or dispensed for customer self service or served by a licensed establishment's employee. Since patrons using food service displays are generally considered to be at greater risk for developing foodborne illness, this document is an effort to decrease the risk associated with such operations.

These guidelines where applicable, reference appropriate sections of the Appendix of the Wisconsin Food Code, Chapters HFS 196 and ATCP 75, of the Wisconsin Administrative Code. Except for specific references to applicable administrative rules, the remaining portion of this document are based on accepted public health practices.

SECTION 1 - DEFINITIONS

1.1 Food Establishment – means an operation that stores, prepares, serves, vends and sells or otherwise provides food for human consumption. The term "food establishment" includes a "restaurant" as defined in s. 254.61(5) Stats, a "retail food

establishment" as defined under 97.30, Stats. and a "temporary restaurant" as defined in s. 254 .61(5m) Stats.

- 1.1 **Food Service Display** - Refers to any walk up displays of food in an establishment for consumer self-service or served to the consumer by an employee. Food service displays as defined here include but are not limited to displays of food found at cafeterias, salad bars, smorgasbords, deli operations, buffets and self-serve retail bulk food dispensers.
- 1.2 **Meal** - Means food that is served, except soft drinks, ice cream, milk, milk drinks, ices and confections. "Meal" includes but is not limited to sandwiches, individual portions of cured and pickled food sold from bulk containers, hard boiled eggs, hot ready-to-eat soups, individual pastry items sold with a beverage, raw or cooked processed foods, sold or served in portions, or ingredients prepared, served or sold at retail for human consumption. (HFS 196.03 & ATCP 75).
- 1.3 **Potentially Hazardous Food** - Means any food that consists in whole or in part of an animal product including but not limited to milk or milk products, eggs, meat, poultry, fish, shellfish, edible crustacean; or a food of plant origin that has been heat treated; raw seed sprouts; cut melons; garlic-in-oil mixtures; or other ingredients, including synthetic ingredients, in a form capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms. "Potentially hazardous food" does not include foods that have a pH level of 4.6 or below or a water activity (aw) value of .85 or less, air-cooled hard boiled eggs with shells intact, a food in an unopened hermetically sealed container that has been processed to achieve sterility under conditions of unrefrigerated storage.
- 1.4 **Restaurant** - Means any building, room or place where meals are prepared or served or sold to the general public and all places used in connection with that building, room or place. For places exempt from the definition of a restaurant, consult HFS 196.03.
- 1.5 **Temporary Food Service Display** - Means a food service display (e.g., buffets, smorgasbords, etc.) set up using portable equipment that is moved as needed to different locations within an establishment. Such a food service line is characteristically set up at a particular location for single meal or special occasion, then disassembled and/or stored at another location until needed again. A food service display operation is considered temporary if it provides regular service on two or less days in a seven-day period (i.e., Monday through Sunday). If an establishment provides a buffet on Sunday mornings and Wednesday evenings, it will be considered temporary if the equipment is disassembled and stored after each use. Buffet operations that remain in place until the next use, and/or provide service more than two times a week shall be considered permanent.

SECTION 2 - TEMPERATURE REQUIREMENTS – POTENTIALLY HAZARDOUS FOODS

2.1 Cold Food

- 2.12 Potentially hazardous food shall be kept at an internal temperature of 41° F or below, during display and service. (Food Code Appendix A, 3-501.16(B)).
- 2.121 Adequate cold food holding equipment shall be available to maintain the required temperature (i.e., 41° F or less) of potentially hazardous food on display. (Food Code Appendix A, 4-301.11).
- 2.122 All potentially hazardous food intended to be served or displayed cold shall be rapidly **pre-chilled** to 41° F. or below prior to being placed on display for service. (Food Code, Appendix A, 3-501.14).
- 2.123 Ice intended for human consumption shall not be used as a medium for cold holding stored food, food containers or food utensils. (Food Code, Appendix A, 3-303.11).
- 2.124 There shall be no wet storage of packaged food and beverages except that bottled or canned beverages may be stored in ice water with a chlorine residual of at least 50 parts per million, provided that the top of the bottle is not submerged. Wet storage is defined as any food that is stored in direct contact with water or undrained ice. (Food Code, Appendix A, 3-303.12).
- 2.125 Ice used for cold holding stored or displayed food and food containers should be crushed, shaved or cubed to an approximate size of 3/4" and be obtained from sources that comply with all laws relating to food.
- 2.126 When used as a cooling medium, ice should be closely packed against the exterior of food containers up to the level of the food product.
- 2.127 When ice is used as a cold holding medium, the minimum spacing between food containers and adjacent containers and/or the insert pan should be no less than 2 inches to ensure that adequate volumes of ice are placed against the exterior of food containers.
- 2.128 Food shall be displayed and/or stored in shallow food containers with a maximum depth of 6 inches to ensure maintenance of proper temperatures and turnover of the food product. Food containers shall be no deeper than the ice pan insert. At no time should the ice be permitted to overflow into the food container.

2.2 Hot Food

2.21 Potentially hazardous food shall be held at an internal temperature of 140° F or above during display and service, except rare roast beef shall be held for service at a temperature of at least 130° F.

2.211 Adequate hot food holding equipment shall be available to maintain the required temperature of potentially hazardous food on display. (Food Code, Appendix A, 3-501.16(A)).

2.212 Potentially hazardous food that have been cooked and then refrigerated shall be rapidly reheated to 165° F before being placed into a hot holding unit. (Food Code, Appendix A, 3-403.11(D)).

2.213 Steam tables, bainmaires, warmers, and similar hot food holding units are prohibited for the rapid re-heating of potentially hazardous foods. (Food Code, Appendix A, 3-403.11(D)).

2.214 When liquid is used to maintain proper temperature in a steam table, bainmaire or other equipment, these devices shall be designed to prevent overflow of liquid into food.

2.215 All equipment utilizing liquid to maintain product temperature shall be provided with a drain for the removal of the liquid.

SECTION 3 - THERMOMETERS

3.1 Metal stem-type numerically scaled indicating thermometers, or an approved thermocouple accurate to +/- 2° F. shall be provided and used to assure that proper temperatures are maintained for all potentially hazardous foods held for service on food displays. (Food Code, Appendix A, 4-203.11).

3.2 Reach-in display equipment used to hold hot or cold potentially hazardous food shall be provided with a numerically scaled indicating thermometer accurate to +/- 2° F (1° C), located to measure air temperature in coldest or warmest part of the unit and located to be easily readable. (Food Code, Appendix A, 4-302.12).

SECTION 4 - GENERAL REQUIREMENTS

4.1 Food containers used at food service displays shall be constructed of materials providing suitable thermal conduction and must meet the materials, design and fabrication criteria of the American National Standards Institute (ANSI) or the approval of the Department. (Food Code, Appendix A, 3-501.15(B)).

- 4.2 All equipment and utensils, including plastic ware, shall be designed and fabricated for durability under conditions of normal use and shall be resistant to denting, buckling, pitting, chipping, and crazing. (Food Code, Appendix A, 4-201.11).
- 4.3 Croutons, nuts, etc. shall be provided with the same degree of physical protection as cold and/or hot foods. (Food Code, Appendix A, 3-306.11).
- 4.4 Food displays shall be so located that traffic is restricted to those individuals using the displays. If a food display is located in a general merchandise or traffic area and exposed to traffic that may come within 3 feet of the display, suitable devices to route traffic a minimum of 3 feet from the display table shall be provided. (Food Code, Appendix A, 3-306.11).
- 4.5 Food service equipment or utensils (e.g., food containers, cold pans, refrigeration templates, food warmers, etc.) used at food service displays must meet the standards of the American National Standards Institute (ANSI) or the Department. (Food Code, Appendix A, 4-205.11).
- 4.6 All plumbing and fixtures at *permanent* food service displays shall meet the requirements contained in the Wisconsin State Plumbing Code, COMM 82 and shall be maintained in good repair and in a sanitary condition. (Food Code, Appendix A, 5-205.15).
- 4.7 Food service equipment, that utilizes ice or hot water for temperature maintenance at a *temporary* food service display, may drain to a container. The drainage container shall be adequately sized, accessible, easily removable, and easily cleanable. These containers shall be emptied on a regular (i.e., at least daily) basis and be maintained in a clean, sanitary condition. If a drainage container is located in an area constructed of wooden material, such surfaces shall be sealed to be nonabsorbent and easily cleanable.
- 4.8 There shall be no direct connection between the plumbing system and any drains originating from equipment in which food is placed. (COMM 82; Food Code Appendix A, 5-202.13).
- 4.9 All interior and exterior wooden surfaces of food service display equipment must be sealed and constructed so as to be nonabsorbent and easily cleanable. (Food Code, Appendix A, 4-101.19).
- 4.10 All food service displays shall have a minimum of 20-foot candles of light on all surfaces where food is served. If food preparation (i.e., assembly of sandwiches, cooking, slicing of meats, etc.) is allowed, a minimum of 50-foot candle of light shall be provided on surfaces where food is prepared. (Food Code, Appendix A, 6-303.11).

- 4.11 Light fixtures used to illuminate food service displays and food preparation areas shall be easily cleanable and be provided with appropriate shielding to protect against broken glass falling into the food. (Food Code, Appendix A, 6-202.11).
- 4.12 Floors under a permanent food service display and within three feet of non-walled sides of the facility shall be smooth, easily cleanable, nonabsorbent and maintained in good repair. Walls, if exposed to splash, shall be smooth, easily cleanable, and nonabsorbent. (Food Code, Appendix A, 6-201.11).
- 4.13 Electrical equipment cords at food service displays for temporary use only shall be protected and secured to prevent tripping and current disruption. Extension cords if used, shall be adequately sized to carry the current required. (COMM Electrical Code).

SECTION 5 - FOOD PROTECTION SHIELDS

- 5.1 Food on display, including bulk food, shall be protected from consumer contamination by the use of easily cleanable counter, serving line or salad bar protector devices, display cases, bulk food bin lids, or by other effective means. (Food Code, Appendix A, 3-306.11).
 - 5.11 All unwrapped foods on display tables must be effectively protected to intercept cough and sneeze contamination. Food protection shall be considered effective if a direct line between the average customer's mouth and the food being displayed is intercepted by a protective device. The determination of this direct line at food displays shall be made giving consideration to the following factors:
 - 5.111 The average mouth height of adult customers using food displays in food establishments shall be used in determining the effectiveness of food protection devices. The average mouth height for adult customers is considered to be the vertical distance measured from the floor in front of the food display to a height of 4.6 feet (1.4 meters) to 5.0 feet (1.5 meters). If the average mouth height of customers using the display varies from this height, adjustments shall be made in the food protection design to ensure that all displayed food is satisfactorily protected.
 - 5.112 In determining the average customer's mouth height the distance the customer stands from the food display shall also be considered. This distance shall be measured from the outer edge of the tray slide, or if no tray slide is available a distance of 6 inches from the outside edge of the food display is to be used. The point to be used as the average customer's mouth height shall be located above the floor on a line drawn vertically up from the floor along side the outside edge of the

slide tray, or a distance of 6 inches (whichever is greater) from the front edge of the display table.

- 5.113 Special consideration should be given to the average mouth height and protective device angle in educational and other special installations. Unless otherwise indicated, the following average mouth heights should be used in designing food display protective devices:

Age Group	Mouth Height (Average)
Elementary	3.0 ft. - 4.8 ft.
Middle School	3.5 ft. - 5.0 ft.
High School	4.0 ft. - 5.0 ft.

- 5.12 The supporting framework for food protection devices must be constructed with safe materials, be corrosion resistant, nonabsorbent, smooth, easily cleanable and durable as required for all equipment and utensils. (Food Code, Appendix A, 4-202.11(A)).
- 5.13 The counter food protection device shall be clear, transparent and shatter resistant material (i.e., 1/4" tempered glass or plastic).
- 5.14 Where edges of glass or other sharp/rough materials are exposed, edges are to be trimmed with a smooth protective member or have a safety edge of parent material. (Food Code, Appendix A, 4-202.11(A)(3)).
- 5.15 Food display protective devices shall be designed so that persons normally utilizing the food display (e.g., adults vs. elementary age children) can reach food containers without contaminating food. In order to prevent contamination, food should not be displayed at a distance greater than 2.5 feet as measured from the front edge of the unit to the center of the rear food container. In general, food displays requiring that customers reach beyond two rows of containers should not be permitted unless it can be demonstrated that food contamination will not result. (Food Code, Appendix A, 3-306.11).
- 5.16 The food display counter height should be approximately 36 inches above the floor, except when children are served exclusively or when soups are dispensed from deep containers.
- 5.17 Where foods are displayed on buffet ends, a suitable counter protection device or solid vertical panel effectively protecting displayed food on the ends shall be provided.
- 5.18 Horizontally sliding or outward opening doors on any unwrapped bulk food display bins should not be of excessive size that would allow food (more

than two shelves or tiers) to be exposed to contamination while the consumer is removing food.

- 5.19 Doors and lids must be permanently attached and self-closing except when food is being removed.
- 5.2 Where a permanent food display is located under an air supply or return openings or where the ceiling material is not easily cleanable, the counter food protection device must form a canopy over the entire food display.

SECTION 6 - OPERATION

- 6.1 The location of the display must be visible to the food establishment employees, be routinely monitored by employees and be kept in a sanitary manner at all times.
- 6.2 Whenever a raw, undercooked animal food is included in whole or as an ingredient in an uncooked food, consumers need to be informed via a Consumer Advisory. Thorough cooking of animal foods needs to occur unless otherwise specifically ordered by the immediate consumer. (Food Code, Appendix A, 3-603.11, 3-401.11(D)) (*Highly susceptible populations may not be served/offered raw/undercooked animal products.*)
- 6.3 *Raw*, unpackaged animal food, such as beef, lamb, pork, poultry and fish may not be offered for self-service. Exception: sushi and raw shellfish; Mongolian Barbecue ready to-cook, consumer-selected ingredients; and similar consumer-selected, consumer cooked on-premise operations. (Such operations should post signage on the refrigeration unit/buffet in plain view that the animal product is raw/unprocessed) Entirely separate (from any ready-to-eat foods) self-service refrigeration units with separate dispensing utensils shall be provided for each type of raw animal food. Where appropriate, consumers shall be reminded with a placard and attentive employees to obtain a clean plate for the *finished cooked* animal food. A Consumer Advisory shall be posted in plain view or otherwise communicated. (Food Code Appendix A, 3-306.13 (A), 3-603.11, 3-401.11(D)) A Consumer Advisory needs to identify the menu item, the raw ingredient, and the association with the consumption of raw animal product to foodborne illness for anyone, but especially persons with immune-compromised health, pregnant women, persons over the age of 65 and children 3 years of age and younger.
- 6.4 Employees should routinely check and record temperatures of potentially hazardous displayed foods, using an appropriate sanitized thermometer. It is recommended that management maintain records of the temperatures. If potentially hazardous foods are found to be at an improper temperature (i.e. greater than 41° F and less than 140° F), management shall remove such foods from the service display. (Food Code, Appendix A, 3-306.13(C) & 3-501.16).

- 6.5 Displayed food on self service units shall be arranged to minimize reaching across displayed food by the customer. (Food Code, Appendix A, 3-302.11(A))
- 6.6 Food containers holding potentially hazardous food shall not be refilled with fresh food. Partially emptied food containers shall be replaced with full containers of fresh food. The remaining contents of the partially emptied containers may be placed on top of fresh food so that the older food is served first. Food level shall not exceed the height of the container necessary to maintain temperature. Dispensing bins or food containers shall be washed and sanitized whenever re-filled or more often as necessary. (Food Code, Appendix A, 4-603.17).
- 6.7 To prevent cross contamination, kitchenware and food contact surfaces of equipment shall be washed, rinsed, and sanitized after each use and following any interruption of operations during which time contamination may have occurred. (Food Code, Appendix A, 3-302.11(A)(3) & 4-602.11).
- 6.7.1 All self-service display units shall be kept in a sanitary manner at all times.
- 6.7.2 Unwrapped bulk food display bins must be washed, rinsed and sanitized when refilled or as often as necessary.
- 6.8 Non-food contact surfaces of equipment shall be cleaned as often as necessary to keep the equipment free of the accumulation of dust, dirt, food particles and other debris. (Food Code, Appendix A, 4-601.11).
- 6.9 When appropriate, displayed hot and cold potentially hazardous food shall be stirred as needed to ensure that uniform temperatures are maintained throughout the food product. (Food Code, Appendix A, 3-501.16).

SECTION 7 - SERVING

- 7.1 An employee shall frequently monitor the sanitary condition of the serving line during the complete serving period. Food spills shall be promptly removed and dirty utensils replaced. (Food Code, Appendix A, 3-306.13(C) & 3-304.12).
- 7.2 Only employees, with scoops or tongs, shall dispense ice for consumers unless ice is available through automatic self-service, ice dispensing equipment. (Food Code, Appendix A, 4-204.13).
- 7.3 To avoid unnecessary manual contact with food, suitable dispensing utensils with handles long enough to prevent handle contact with food shall be used by employees or provided to consumers who serve themselves. (Food Code, Appendix A, 3-306.13).

- 7.4 Utensils (scoops, tongs, etc.) shall be tethered to the display and kept stored in a separate bin or holster to protect from contamination. Dispensing utensils shall be washed and sanitized daily or as needed. (Food Code, Appendix A, 3-304.12(E)).
- 7.5 Tissues for handling food, if used, shall be single dispensing and offered for use in their original container. In addition, a waste container shall be provided for soiled tissue paper. (Food Code, Appendix A, 4-502.12, 4-904.11).
- 7.6 Between uses during service, dispensing utensils shall be: (a) Stored in the food with the dispensing utensils handle extended out of the food; (b) Stored clean and dry; or (c) Stored in running water. (Food Code, Appendix A, 3-306.13(B)).
- 7.7 Cleaned and sanitized tableware and flatware shall be handled in a way that protects them from contamination. Spoons, bowls, plates and similar items shall be handled without contact with side surfaces or surfaces that contact the user's mouth. Containers for dispensing flatware shall be readily removable for cleaning. Flatware dispensers should be constructed so that the customers can pick up flatware only by the handles, and so that the other portion of the flatware is protected. (Food Code, Appendix A, 4-201.11).
- 7.8 Operators shall prohibit reuse of soiled tableware by self-service consumers returning to the service area for additional food. Consumers may only return to self-service beverage dispensing units when the actuation levers or mechanism and filling device is designed to prevent contact with the lip contact surface of the cup or glass. Operations that permit additional servings shall provide clean plates or bowls for additional servings. In order to ensure compliance, management shall conspicuously post a notice of this requirement or have employees advise each customer that a clean plate is needed for additional servings. (Food Code, Appendix A, 3-304.16, 4-204.13).
- 7.9 Artificial or leafy vegetable garnishes shall be washed prior to use, kept clean, and out of food containers. (Food Code, Appendix A, 3-302.11(A)(8)).
- 7.10 Condiments, seasonings and dressings for self-service use shall be provided in individual packages, from approved dispensers or from containers protected by an effective food shield. (Food Code, Appendix A, 3-306.12)).

SECTION 8 - FOOD PREPARATION / COOKING

- 8.1 Cooking may be allowed at food service displays if the following conditions are met:
 - 8.11 The room in which the food service display is located has a minimum supply of outside air and exhaust at the rate of 5 CFM per person or natural ventilation as specified in COMM 64.07 shall be provided during periods of occupancy.

- 8.12 The total accumulative cooking surface area at the foodservice display does not exceed 4 square feet, or if the cooking surfaces are in excess of 4 square feet, an approved mechanical exhaust ventilation hood is installed over the cooking area and adequate replacement air to equal the air being exhausted is provided. (COMM 64.67).
- 8.13 The cooking operation conducted at the food service display shall meet all state and local codes regarding fire safety. This requirement should be considered met if the local fire department or building inspector certifies that the cooking operation does not constitute a fire hazard.
- 8.14 The cooking operation conducted at the food service display does not create a nuisance by producing excessive smoke, fumes or heat.
- 8.2 The use of LP gas, fueled mobile (i.e., portable) cooking appliances shall be prohibited at all food service displays unless the operator has obtained a variance for the use of such cooking devices from the Department of Commerce. COMM 11 of the Wisconsin Administrative Code adopts the National Fire Protection Association (NFPA) Standard 58 which prohibits the use of such devices within buildings except temporarily for demonstrations or public exhibitions. Operators wishing to use such cooking devices shall obtain a variance under COMM 11.17. A position statement shall accompany requests for a variance from the local fire department regarding the indoor use of LP gas fueled portable cooking devices.
- Establishment operators wishing to petition COMM for a variance to use LP gas containers in buildings for cooking purposes, should contact COMM, Safety and Buildings Division for information.
- 8.3 Electric cooking equipment used at food service displays shall, as a minimum, be UL (Underwriters Laboratory) listed, ANSI approved and be used in accordance with the manufacture specifications.
- 8.4 All cooking equipment shall be firmly secured to the table, stand or counter to prevent the unit from moving during use. Tables, stands and/or counters used to support cooking devices shall be of stable, sturdy construction. Cooking equipment at food service displays shall be located to prevent customers from touching hot surfaces or being splashed by hot liquids. If cooking areas are subject to customer coughs and sneezes, an effective food protection device shall be installed to protect exposed food.
- 8.5 Table, stand or counter surfaces on which cooking equipment is located shall be constructed of smooth, easily cleanable, nonabsorbent material. (Food Code, Appendix A, 4-101.11).
- 8.6 Food preparation at food service displays shall be limited to sautéing/grilling meat, egg or vegetable products and pancakes, etc. *to order*, or slicing of meats, and the

assembly of sandwiches for *immediate service*. Food preparation, other than the aforementioned, shall be conducted in a kitchen equipped and approved for such activity.

- 8.7 Food, especially ready-to-eat foods, shall be prepared with the least possible manual contact. Use of suitable utensils, disposable wrap, preportioning, or other method that assists in minimizing direct hand contact with the food shall be utilized. Cutting surfaces used to process raw animal products shall be separate from surfaces used for direct contact with ready-to-eat foods or otherwise effectively scrubbed, washed, rinsed and sanitized before another use to prevent cross-contamination. (Food Code, Appendix A, 3-301.11, 4-602.11)
- 8.8 Raw fruits and raw vegetables shall be thoroughly washed with potable water before being cooked or served. (Food Code, Appendix A, 3-302.15).
- 8.9 When food preparation is conducted in a food service display area, employee hand washing facilities shall be located in or reasonably close (i.e., 5-10 feet) to the display preparation area. Hand washing facilities at temporary food service displays shall be considered adequate if tempered water is allowed to flow freely over the hands to a drain bucket during washing. A portable coffee urn or similar device with a turnoff spigot and drained to an adequately sized drain bucket shall be considered acceptable for hand washing purposes. Hand washing facilities (e.g., basins or pans) that allow the reuse of wash and/or rinse water shall be prohibited. Lavatories in public toilet rooms are not acceptable as an employee hand washing facility for food preparation purposes. Soap and single service towels for drying hands shall be provided at employees' hand washing facilities. The use of a common towel shall be prohibited. (Food Code, Appendix A, 5-204.11 & 6-301.12).
- 8.10 A sulfiting agent shall not be used as a preservative on fruits and vegetables intended to be served raw or sold raw to customers, or to be presented to consumers as fresh. Included in this prohibition are frozen foods that are simply thawed before consumption, such as frozen guacamole and some frozen fruits. (Food code, Appendix A, 3-302.14(B)).

SECTION 9 - RESERVICE

Once served to a consumer, portions of leftover food shall not be served again except that packaged food, other than a potentially hazardous food, that is still in sound condition, may be reserved. (Food Code, Appendix A, 3-306.14).

SECTION 10 - WIPING CLOTHS USED FOR FOOD SPILLS

- 10.1 Cloths used for wiping food spills on tableware, including but not limited to plates or bowls being served to the consumer, shall be clean; light colored, dry and used for no other purpose. (Food Code, Appendix A, 3-304.14(A)).
- 10.2 Moist cloths used for wiping food spills on kitchenware and food contact surfaces of equipment shall be clean, light colored and rinsed frequently in one of the sanitizing solutions permitted (i.e., approved) and *used for no other purpose*. These cloths shall be stored in the sanitizing solution between uses. (Food Code, Appendix A, 3-304.14(B)(2)).
- 10.3 Moist cloths used for wiping non-food contact surfaces of equipment such as counters, dining tabletops and shelves shall be clean, light colored and rinsed as specified in 10.2 and *used for no other purpose*. These cloths shall be stored in a sanitizing solution between uses. (Food Code, Appendix A, 3-304.14(B)(2)).
- 10.4 Non-food contact and food contact surface wiping cloths shall not be stored in the same sanitizing solution between uses. Separate, easily identifiable containers shall be provided for each type of cleaning cloth. (Food Code, Appendix A, 3-304.14(C)).
- 10.5 Solutions and cloths used for wiping spills shall not be used for washing, rinsing and sanitizing surfaces, utensils or CIP equipment. (Food Code, Appendix A, 3-304.14(A))

SECTION 11- LABELING

Self-service bulk foods shall be conspicuously labeled or placarded to show the name of the food. A list of ingredients for each food product shall be kept on file at the establishment and be available for inspection by consumers and the department or the local regulatory authority upon request. (Food Code, Appendix A, 3-602.11(C) & 3-602.11(D)).

Point of sale instructions for customer use shall be prominently displayed.

This page should contain diagrams of food display protective devices for buffet, cafeteria and island food service displays.

