

**From:** Bohm, Shirley

**Sent:** Wednesday, November 26, 2008 8:25 AM

**To:** Powell, John N

**Cc:** Abel, Greg A; Pistorio, Alfred; Collins, Linda M; Wanucha, Donna M; Duffill, Raymond A; Eastin, Dennis L; Ferguson, Sharon K; Kennedy, Kathryn H; Krause, Scott; Moore, Kris K; Kunkel, Cynthia C; Edwards, Lawrence; Livsey, Kimberly; Marcello, John; Leong, Mary H; Natrass, Steven; Powell, John N; Rabinovitch, Howard; Ramirez, Richard; Redditt, Joseph D; Seminara, Mario Jr.; Tart, Alan M; Tufto, Bradley E; Whitlock, Lisa; Bohm, Shirley; Cartagena, Mary; Smith, Kevin; Lewis, Glenda R; Moore, Veronica; Vigue, Rebecca L; Williams, Laurie

**Subject:** RE: Interp Request

John:

QUESTION: Is it permissible to use chemical sanitizer such as chlorine in an automatic, multi-tank, conveyor warewashing machine?

RESPONSE: Multi-tank, conveyor type warewashing machines are not typically designed to use chemical sanitizers. A number of years ago, retro-fitting kits were developed to change hot water sanitizing dish machines to chemical sanitizing units. They were retro-fitted to either reduce the cost of heating the final rinse water or because the machine was unable to reliably maintain a 180°F final rinse water temperature at the manifold.

There is nothing in the Food Code to prohibit this retro-fitting but there are several considerations when an existing hot water sanitizing warewashing machine is retro-fitted to become a chemical sanitizing machine.

- Retro-fitting usually negates the machine's guaranty.
- The existing data plate must be replaced to reflect the new operating conditions (see Section 4-204.113).
- The final sanitizing rinse must have chemical sanitizer added to achieve a final rinse concentration of sanitizer according to Section 4-501.114. Note the temperature requirements as well. Test kits must be available to check the final concentration of sanitizer on the dishes according to Section 4-302.14.
- The final rinse water temperature must be lowered to assure adequate contact time of the sanitizer with the surface of utensils, etc. according to Section 4-703.11(C).
- With a lower final rinse temperature, dishes and utensils don't dry as quickly. In facilities with a high volume of warewashing, additional space to store drying racks of dishes, etc. may need to be added. Towel drying (see Section 4-901.11(B)) and storing dishes/utensils wet (see Section 4-901.11(A)) is not permitted.
- Other operations (addition of detergent, conveyor speed, water pressure, etc.) should not be changed unless validated as part of the new operating system.

Shirley

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