

UTENSILS AND EQUIPMENT RESOURCE GUIDE



Background

Utensils and equipment should be of the proper type, in good repair and stored properly. All surfaces of utensils and equipment should be non-porous, smooth and easily cleanable in order to prevent the risk of cross contamination from food residue remaining after cleaning. They should also be stored in a way as to remain clean during storage and to prevent cross contamination during use.

Responsibilities

Person in Charge in the Store: The person in charge in the store is responsible for training all food handlers on the risk of cross contamination from utensils or equipment that are the improper type, are damaged or are stored improperly. The person in charge should also monitor utensils and equipment and ensure food handlers are reporting any issues.

Store Personnel: Employees are responsible for monitoring and reporting the improper type of utensils or equipment, or any damage on them. They are also responsible for properly handling equipment and utensils while using and storing them.

How to Prep

An appropriate training program should be in place that includes the procedures for removing, repairing, and/or replacing improper or damaged utensils or equipment. Utensils and equipment of proper type and in good condition should be present.

Procedure

Type: Check that all equipment is marked as approved by the National Sanitation Foundation (NSF). NSF ensures that equipment is designed and constructed for food safety.

Utensils and equipment should be:

- Made of materials that will not absorb food and will hold up to the constant use and cleaning demands in a Domino's restaurant. Improper materials for food contact or storing food contact utensils and equipment include:
 - Bare wood, except for hard maple
 - Cardboard
 - Soft or rough plastics
- Designed without crevices or other design elements that allow food to remain after cleaning.
- Made of materials that are smooth and easily cleanable.

Condition: Check that all utensils and equipment are not broken or damaged so that they cannot be properly cleaned.

Some commonly observed issues in food service establishments are:

- Heat-melted areas on utensils (especially handles), and equipment that are no longer smooth and cleanable.
- Cut, torn or nicked plastic spatulas or prep containers.
- Dull can opener blades with metal shavings that can contaminate food.

Storage: Check that all utensils and equipment are stored in such a way as to remain clean during storage and to prevent cross contamination during use.

- In storage:
 - Utensils should be stored:
 - In clean containers that are cleaned regularly.
 - On racks that keep them from contacting walls or other non-food contact items or areas (not sanitized regularly).
 - On shelves that are cleaned regularly.
 - Equipment should be stored:
 - In a clean area, not touching walls or other non-food contact items or areas that aren't sanitized regularly.
 - Covered to prevent dust collection if it's not used on a regular basis.
 - Can openers stored in prep table holders that are not in current use should be stored clean with special attention paid to the blade and all areas near it.
- In use:
 - Utensils in use should be stored in one of the following ways for up to two hours. They should then be washed, rinsed and sanitized to break the growth of any bacteria that might be present.
 - In the food with their handles above the top of the food and the container.
 - In food that doesn't require time and temperature control for safety, with their handles out of the food.
 - On a clean, sanitized surface.

- In running water of any temperature.
- In standing water warmer than 135°F (57 °C)
- Scoops, serving spoon handles and spoodles cannot be stored down in product in any area where they may come in contact with bare hands.
- Ice buckets or other food transfer containers should not be stored on the floor at any time. Food handler's hands come in contact with the bottoms of these containers and if they have been on the floor, hand contamination with anything picked up from the floor will occur.

Additional Information

Proper personal protective equipment should be used when using bladed equipment.

References

- 2017 U.S. FDA Food Code
- Domino's Operating Standards

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