

3717-1-04.7

Equipment, utensils, and linens: laundering.**(A) Clean linens.**

Clean linens are to be free from food residues and other soiling matter.

(B) Frequency of laundering - specifications.

- (1) Linens that do not come in direct contact with food are to be laundered between operations if they become wet, sticky, or visibly soiled.
- (2) Cloth gloves used as specified in paragraph (N)(3) of rule 3717-1-03.2 of the Administrative Code are to be laundered before being used with a different type of raw animal food such as beef, fish, lamb, pork, or poultry.
- (3) Linens that are used as specified under paragraph (L) of rule 3717-1-03.2 of the Administrative Code and cloth napkins are to be laundered between each use.
- (4) Wet wiping cloths are to be laundered daily.
- (5) Dry wiping cloths are to be laundered as necessary to prevent contamination of food and clean serving utensils.

(C) Storage of soiled linens - methods.

Soiled linens are to be kept in clean, nonabsorbent receptacles or clean, washable laundry bags and stored and transported to prevent contamination of food, clean equipment, clean utensils, single-service articles, and single-use articles.

(D) Mechanical washing.

- (1) Except as specified in paragraph (D)(2) of this rule, linens are to be mechanically washed.
- (2) In a food service operation or retail food establishment in which only wiping cloths are laundered as specified in paragraph (E) of rule 3717-1-04.2 of the Administrative Code, the wiping cloths may be laundered in a mechanical washer, sink designated only for laundering wiping cloths, or a warewashing or food preparation sink that is cleaned as specified under paragraph (D) of rule 3717-1-04.4 of the Administrative Code.

(E) Use of laundry facilities.

- (1) Except as specified in paragraph (E)(2) of this rule, laundry facilities on the premises of a food service operation or retail food establishment are to be used

only for the washing and drying of items used in the operation of the food service operation or retail food establishment.

- (2) Separate laundry facilities located on the premises for the purpose of general laundering such as for institutions providing boarding and lodging may also be used for laundering food service operation or retail food establishment items.

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Certification

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