

**BROWN COUNTY HEALTH & HUMAN SERVICES DEPARTMENT**  
**Public Health Division**

111 N JEFFERSON ST  
P. O. BOX 23600  
GREEN BAY, WI 54305-3600



Anna Nick, MS, Public Health Officer

PHONE: (920) 448-6400 FAX: (920) 448-6449 / 448-6479 WEB: [www.browncountywi.gov](http://www.browncountywi.gov) FACEBOOK: @BrownCountyPublicHealth

## Disclosure for Sanitizing Utensils

Whenever multi-use glasses, ice buckets or other utensils are provided for guests, **ALL** items shall be washed, rinsed and sanitized in an appropriate manner before provided for use by a different guest. Utensils, when furnished, shall be free of cracks or chips. Food-contact surfaces shall be smooth, non-toxic, corrosion resistant, non-absorbent and easily accessible for cleaning.

**If utensils provided are not sanitized between guests in an approved manner, the following is required:**

**1. Operators shall post a legible sign in a conspicuous location that states:** "Food and beverage utensils have been provided in this unit as a guest convenience. They have been cleaned but not sanitized. It is recommended that you wash with detergent, rinse with clean water and sanitize utensils before use. To sanitize: after rinsing add 1 teaspoon on unscented bleach per gallon of clean water\* and immerse utensils for a minimum of 30 seconds in bleach/water solution, then air dry."

**\*A pre-made sign with this information is provided on the next page for operator use.**

**2. Operators must provide: unscented bleach** that shall be stored in its original, labeled container along with other cleaning products and out of reach of children, a **measuring device** and **chlorine test strips that test to a minimum of 100 ppm** to properly sanitize utensils.

**3. Operators must, at a minimum:** Wash with soap and water any utensil left out after each guest stay and wash any visibly soiled and dirty utensils in the cabinets, drawers or cupboards.

**4. Upon inspection, the operator shall be able to:** Demonstrate to the inspector full knowledge of their utensil washing practices.

\*NOTE: If you have a dishwasher on-site at the property, you may be able to use the dishwasher for dish sanitation, instead of the bleach/ chlorine test strips. Please read the following pages for more information on what is required of your dishwasher for comparable compliance to be achieved.



**Public Health**  
Prevent. Promote. Protect.

**Brown County**  
Health & Human Services

**Food & Beverage Utensils Have Been Provided in this Unit as a  
Guest Convenience**

They Have Been Cleaned but Not Sanitized

It is recommended that you wash utensils with detergent, rinse with clean water (manually or with dishwasher machine) and sanitize before use

**To Sanitize:**

1. Add 1 teaspoon of unscented bleach per gallon of clean, cool water;
2. Use Chlorine Test Strips to verify that the water/bleach solution is ~100ppm;
3. Immerse utensils in solution for a minimum of 30 seconds; and
4. Air dry utensils

**BLEACH & TEST STRIPS ARE LOCATED:**

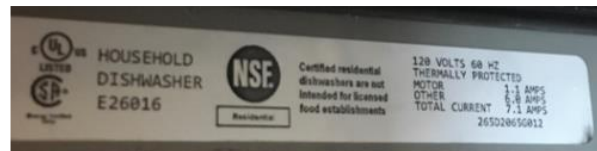
## Approved Dishwasher for Dish Sanitation- TRH

Wisconsin Administrative Code ATCP 72.11 (3) (a) states, “Whenever multi-use glasses, ice buckets or other utensils are provided for a guest, the items shall be washed, rinsed and sanitized in an approved manner before being provided for use by a different guest. Utensils, when furnished, shall be free of cracks or chips. The food-content surfaces shall be smooth, nontoxic, corrosion-resistant, non-absorbent and easily accessible for cleaning.”

All licensed lodging establishments can achieve comparable compliance regarding ATCP 72.11 (3) (a) without petitioning for a variance if the following requirement is followed:

- **A NSF-certified residential sanitizing dish machine may be approved for use by the local regulatory authority. The manufacturer specifications on proper utensil sanitation shall be provided within the written communications.**

How to determine if your dishwasher meets this requirement:



If the in-unit dishwasher displays the above sanitization certification information, it may be approved for comparable compliance. This would exempt the operator from the requirement to provide bleach and chlorine test strips for guest use. If approved, the operator would be required to properly sanitize ALL dishes using the approved sanitize cycle between all guest stays.

If you are unsure if your dishwashing appliance is acceptable, please contact Brown County Public Health for more information.

