March 13, 2007

VI NSF/ANSI 3 Commercial warewashing equipment

C. Potable water rinse (FE-2007-10)

It is being recommended that a post sanitizing rinse be added for warewashing equipment to allow hot dishes to be handled sooner or to remove the chemical sanitizer. This rinse would be cool potable water. An option would be available to turn off the post sanitizing rinse. Concerns were raised over the additional water usage, drying time of the ware, sanitizer concentration measurement by the operator and slip hazard in kitchen. The post sanitizing rinse uses only 20% of the water from the final rinse. Sanitization occurs in 7 to 10 seconds, diluting of the sanitizer in the post sanitizing rinse will not affect the inactivation of the microbes.

Motion: Accept proposal as written in FE-2007-10. T. Johnson moved. D. Bottens seconded

Discussion: This is a move backwards from the existing standards. The rinse is potable water used strictly for cooling. As proposed, this would be in conflict with the Food Code. The Conference would need to be approached and agree with the proposal.


Motion passed.