

### Sanitization of Glassware & Utensils for Hotel Operations

The DeKalb County Tourist Accommodations Rules and Regulations requires all glasses, ice buckets and other multi-use utensils to be cleaned and sanitized after each occupancy in guest rooms if single service articles are not provided.

All surfaces of glassware, coffee pots, and ice buckets must be properly cleaned prior to being sanitized to maximize the sanitizer's effectiveness in killing bacteria.

Proper washing, rinsing and sanitizing of glassware and utensils may be performed by:

- Washing glassware and other utensils in hot, soapy water, rinsing off the soap agent, and sanitizing with chemical or heat and air dry all glassware and utensils in a stainless steel, three-compartment sink.
- A commercial dish machine equipped with the proper automatic chemical dispensing agent or heat to destroy organisms that may spread disease.

The most frequently used chemical sanitizing agent is chlorine. The chlorine concentration must be at least 50 ppm (parts per million) to be effective. Quaternary ammonium may also be used with a concentration as indicated by the manufacturer's instructions. Hot water used as a sanitizer must have a minimum temperature of 171°F in a three-compartment sink or 180°F as it enters the manifold of a commercial dish machine.

If a tourist accommodation also operates a permitted food service establishment on the same premise, the operator may utilize the dishwashing equipment located within the food service establishment.

If a tourist accommodation chooses to provide only individually, pre-wrapped, single service items instead of reusable glassware and utensils, no dishwashing facilities are required.

All glassware, utensils and single service articles must be handled and stored to prevent cross contamination. These articles may not be stored in toilet rooms, locker rooms, garbage rooms, mechanical rooms or other potential sources of contamination.

Employees are required to wash their hands after handling soiled glassware and utensils prior to handling clean articles. Soiled glassware and utensils must be separated from clean items during storage and transport.

Additional information is available on our website at [www.dekalbhealth.net](http://www.dekalbhealth.net) or by calling (404) 508-7900.