

# In-Use Utensil Storage

Prevent Contamination Between Uses

## TCS Foods

### In Food



Utensil handle must be above the top of the food and container

### Near Food



On a clean food preparation surface; utensils and surface must be sanitized every 4 hours

### In Water



In running water flowing fast enough to flush particles to the drain



In a container of water kept at 135°F or above or 41°F or below  
Wash, rinse and sanitize the container and utensil every 24 hours

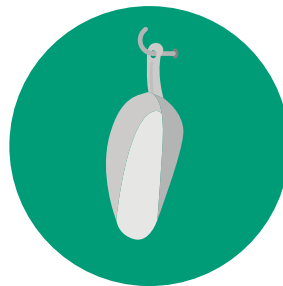
## Non-TCS Foods

### In Food



In containers or equipment that can be closed, such as bins of sugar, flour, or cinnamon with the handle above the top of the food

### Stored Between Uses



In a clean, protected location and wash, rinse and sanitize once every 24 hours



Hang on a hook inside the ice machine or store in a clean food-grade container near the machine—do not store on top of the machine or in the ice

Do not store in-use utensils in sanitizer solutions.

