

## **RISK CONTROL PLAN PROPER CHEMICAL SANITIZING SOLUTION**

This "Risk Control Plan" is an agreement between the manager of the food establishment and the regulatory representative. It is intended to help management regain control over a hazard that was out of control at the time of the inspection. The plan must remain in effect for at least 30 days. The monitoring forms must be retained on site to be reviewed by regulatory authority.

**Part I      Code Requirement    {310:256-7-75}**

A sanitizing solution shall have a concentration indicated by the manufacturer's instructions included in the labeling.

**Part II      Description of Action To Establishment Control Over Specific Hazard**

Temperature and concentration of sanitizing solution in a 3-compartment sink should be tested and monitored by manager, or employee designated by manager, at intervals of time that allow for corrective action to be taken to achieve correct concentration and temperature. The concentration levels shall be recorded at the beginning of each dishwashing time period. If repair is required, a copy of the repair receipt shall be available for review by the health department. A reinspection for compliance shall be conducted in approximately two weeks.

**Part III      Corrective Action When Critical Limits Are Exceeded**

If manager, or employee designated by the manager, finds the concentration of the sanitizing solutions to be incorrect, the 3-compartment sink or the dish machine shall be adjusted according to the manufacturer's requirement in order to maintain proper sanitizing concentration as required by the regulations. .

- ☐ I agree to implement the provisions of this Risk Control Plan for the period of time from \_\_\_\_\_ to \_\_\_\_\_.
- ☐ I decline to implement a Risk Control Plan designated to prevent the re-occurrence of specific hazards.

\_\_\_\_\_  
Owner/ Manager

Date \_\_\_\_\_

\_\_\_\_\_  
Public Health Specialist

County \_\_\_\_\_ Date \_\_\_\_\_