

Foodservice Beverage Protection and Sanitation Practices for Fresh-Brewed Iced Tea Equipment

To avoid bacterial contamination and growth, CLEAN and SANITIZE tea brewing and storage equipment at least ONCE A DAY as follows:

- A. Dismantle dispensing spigots, hoses, storage reservoirs, gaskets, and "O" rings. Rinse in warm water along with other brewing and storage utensils (e.g., pitchers, spoons, etc.). Spigots are the biggest culprits!
- B. Wash using a good dish detergent, in hot water at 110-120°F. Be sure to remove any encrusted soil deposits with a brush or cleaning pad, if needed.
- C. Rinse thoroughly with clear hot water at 110-120°F.
- D. Sanitize by rinsing in a solution of warm (approximately 75°F) water mixed with chlorine (minimum 50ppm) or QUAT (minimum 200ppm) OR by immersing parts for at least 1 minute in hot water at 180°F.
- E. Disassemble dispenser spigot and clean and sanitize according to manufacturers directions (for example see Tomlinson Industries technical data sheet attached).
- F. Replace any worn gaskets, "O" rings, or any other badly scratched or damaged parts before reassembling.
- G. Do not hold brewed tea overnight.
- H. Do not let fresh-brewed iced tea sit at room temperature for more than 8 hours.

Wisconsin Food Code

Frequency 4-602.11 Equipment Food-Contact Surfaces and Utensils.

(E) *Except when dry cleaning methods are used as specified under § 4-603.11*, surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned:

- (2) At least every 24 hours for iced tea dispensers and consumer self service utensils such as tongs, scoops, or ladles;