



Policy: PA.5052
Title: **Utensil Cleaning Guidelines for Nutritional Services**
Department: CalOptima Health PACE
Section: Not Applicable

CEO Approval: /s/ Michael Hunn 02/21/2025

Effective Date: 10/01/2013

Revised Date: 02/01/2025

Applicable to: ☐ Medi-Cal
☐ OneCare
☒ PACE
☐ Administrative

I. PURPOSE

This policy outlines the procedure and guidelines for properly cleaning utensils used for nutritional services provided at the CalOptima Health Program of All-Inclusive Care for the Elderly (PACE) Center.

II. POLICY

- A. CalOptima Health PACE Centers shall serve meals in a clean and safe environment at all times.
- B. CalOptima Health PACE Centers shall ensure all utensils that are used to prepare and serve food to Participants are thoroughly disinfected after each use.

III. PROCEDURE

- A. CalOptima Health PACE Center utensil cleaning guidelines are as follows:
 - 1. Multi-use utensils used for eating, drinking, preparing and serving of food and drink shall be cleaned after each use.
 - 2. Food particles shall be removed by scraping and pre-rinsing in running water.
 - 3. Multi-use utensils not washed by mechanical means shall be thoroughly washed in hot water with a minimum temperature of 43°C/110°F using soap, or detergent. They shall be rinsed in hot water and disinfected by one (1) of the following methods, or equivalent:
 - a. Immersion in water containing bactericidal chemical approved by the Department of Health Care Services (DHCS).
 - b. Immersion for at least two (2) minutes in clean water at 77°C/170°F.
 - c. Immersion for at least thirty (30) seconds in clean water at 82°C/180°F.
 - 4. After disinfection, the utensils shall be allowed to drain and dry in racks, or baskets, on nonabsorbent surfaces. Drying cloths shall not be used.

5. Results obtained with dishwashing machines shall be equal to those obtained by the methods outlined above, and all dishwashing machines shall meet the requirements contained in the National Sanitation Foundation, American National Standards Institute, No.3.

a. The temperature of the wash solution in the spray-type ware washers that use chemicals to sanitize may not be less than 49°C/120°F.

B. The CalOptima Health PACE kitchen employee shall record the rinse temperatures in a daily log.

C. The CalOptima Health PACE Dietician or designee, shall conduct periodic food safety and sanitation audits to ensure compliance and report any issues for follow-up action to the CalOptima Health PACE Quality Improvement Department.

IV. ATTACHMENT(S)

Not Applicable

V. REFERENCE(S)

A. CalOptima Health PACE Program Agreement

B. National Sanitation Foundation (NSF), American National Standards Institute (ANSI) No.3, <https://info.nsf.org/Certified/Food/Listings.asp?Company=18400&Standard=003>, as accessed on 08/2023

C. Title 22, California Code of Regulations, §§76381 and 78329

D. United States Public Health Service (USPHS) Food and Drug Administration 2013 Food Code, §4-501.110

VI. REGULATORY AGENCY APPROVAL(S)

None to Date

VII. BOARD ACTION(S)

None to Date

VIII. REVISION HISTORY

Action	Date	Policy	Policy Title	Program(s)
Effective	10/01/2013	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE
Revised	10/01/2014	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE
Revised	04/01/2015	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE
Revised	02/01/2016	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE
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Revised	09/01/2018	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE
Revised	09/01/2019	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE
Revised	10/01/2020	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE
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Revised	07/01/2024	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE
Revised	02/01/2025	PA.5052	Utensil Cleaning Guidelines for Nutritional Services	PACE

IX. GLOSSARY

Term	Definition
Department of Health Care Services (DHCS)	The single State Department responsible for administration of the federal Medicaid (referred to as Medi-Cal in California) Program
PACE Center	The location designated by CalOptima Health PACE at which Participants shall receive PCP services.
Participant	An individual enrolled in the CalOptima Health PACE program.
Program of All-Inclusive Care for the Elderly (PACE)	PACE is a long-term comprehensive health care program that helps older adults to remain as independent as possible. PACE coordinates and provides all needed preventive, primary, acute and long-term care services so seniors can continue living in their community.