



Multi-Use Sink Operational Plan Application	
Facility Information	
Name of Facility:	Phone:
Street Address:	License Number:
City:	License Type:
State/Zip:	Age of Children:
County:	Capacity:

The purpose of this document is to promote the service of healthier, less-processed foods in all child care facilities. Providing separate and designated sinks for handwashing, food preparation and dish washing in commercial food service settings is a critical factor in preventing cross-contamination and foodborne illness.

Most child care facilities are not commercial food service operations, but with proper procedures in place sinks can be used for more than one purpose while still protecting public health. In order to be granted the flexibility to use sinks for more than one purpose this form must be completed and approved by the health department that inspects your facility. A separate multi-use sink operational plan must be approved for each sink type and location in your facility and must be maintained on site and available for review.

A. Location of the sink to be used for more than one purpose (check one)

- Kitchen Infant Room Other (_____)

B. Type of multi-use sink

Select the type of sink you would like to use for more than one purpose.

- 1-compartment sink



- 2-compartment sink



- 3-compartment sink



Figures B and C are examples of direct and indirect draining (for additional information on indirect draining refer to the Indirect Draining Guidance document). Please refer to these when answering the next question.

Figure B (directly connected)

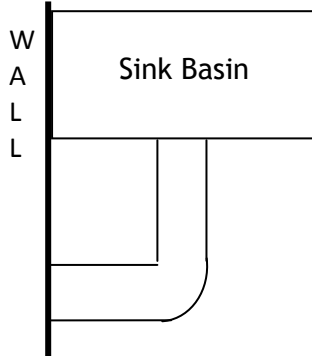


Figure C (indirectly connected)

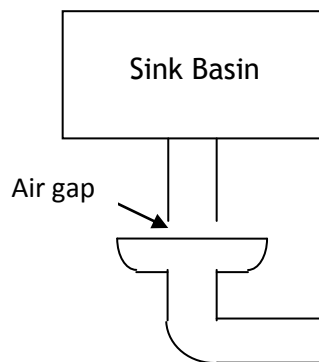


Figure C is one example of an indirectly connected drain. There are other methods such as draining into a floor drain.

C. For the type of sink you would like to use for more than one purpose, how is each compartment drained (directly or indirectly connected to the sewer system)?

1-compartment sink



Compartment A

- Direct
- Indirect

2-compartment sink



Compartment A

- Direct
- Indirect

Compartment B

- Direct
- Indirect

3-compartment sink



Compartment A

- Direct
- Indirect

Compartment B

- Direct
- Indirect

Compartment C

- Direct
- Indirect

D. Garbage disposals Garbage disposals present food safety risks because they often back up which can contaminate the sink. Is there a garbage disposal on the sink you would like to use for more than one purpose?

No (Skip to Section E)

Yes (Indicate which compartment of the sink it is attached to)

Compartment A

Compartment B

Compartment C

E. Activities Occurring in Each Sink Compartment (check all that apply)

Compartment A
<input type="checkbox"/> Handwashing
<input type="checkbox"/> Rinsing soiled dishes
<input type="checkbox"/> Washing soiled dishes
<input type="checkbox"/> Sanitizing dishes
<input type="checkbox"/> Washing produce
<input type="checkbox"/> Preparing bottles
<input type="checkbox"/> Other (_____)

Compartment B
<input type="checkbox"/> Handwashing
<input type="checkbox"/> Rinsing soiled dishes
<input type="checkbox"/> Washing soiled dishes
<input type="checkbox"/> Sanitizing dishes
<input type="checkbox"/> Washing produce
<input type="checkbox"/> Preparing bottles
<input type="checkbox"/> Other (_____)

Compartment C
<input type="checkbox"/> Handwashing
<input type="checkbox"/> Rinsing soiled dishes
<input type="checkbox"/> Washing soiled dishes
<input type="checkbox"/> Sanitizing dishes
<input type="checkbox"/> Washing produce
<input type="checkbox"/> Preparing bottles
<input type="checkbox"/> Other (_____)

F. Dishwashing Are the proposed sink(s) used for dishwashing (washing, rinsing, and sanitizing dishes)?

Yes

No (Skip to Section H)

G. Dish Volume A batch of dishes should take approximately 15 minutes to wash, rinse, and sanitize (30 minutes to wash, rinse, and sanitize 2 batches of dishes). What is the largest batch of dishes you will wash after meals and snacks? (check one box)

One batch

Two batches

Other, please indicate (_____)

H. Mechanical Dishwashing

Does the facility have a mechanical dish machine?

Yes

No

I. Certification

I, _____, of _____
Director or Owner Name of Facility

agree that the compartment of a sink used for more than one (1) purpose will be washed, rinsed, and sanitized prior to using the sink to prepare any food or bottles. I also agree to not wash dishes or stack dirty dishes at the sink while food or bottles are being prepared.

I understand that failing to meet this requirement or a change in my operation may result in revoking the Multi-Use Sink Operational Plan approval and I may be required to install additional sinks.

Signature: _____ Date: _____

Department Use Only:

____ Approved Additional conditions:

____ Denied Reason for denial:

Signature: _____ Date: _____

Agency: _____