

Food Code Fact Sheet #33

What you should know about the Code

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OAR 333-150-0000, CHAPTER 5- 304.15

5-304.15 Water Tank Cleaning.

(A) The potable water tanks of a mobile food unit shall be designed to be accessible and translucent so that the cleanliness can be determined through a visual inspection. Mobile food units licensed prior to February 1, 2020 do not have to meet this requirement. (B) The potable and waste water tanks must be cleaned at least every six months or as recommended by the manufacturer.

PUBLIC HEALTH REASONS:

Mobile food unit fresh and waste water tanks must be cleaned at regular intervals to avoid any microorganismal build-up or possibility of contamination.

Mobile Food Unit Tank Cleaning

It is important to clean your mobile food unit fresh water tanks often so you know that the water you are using is safe. Water tanks can grow bacteria over time that can make customers sick.

Fresh and waste water tanks must be cleaned at least every six (6) months or more frequently if the tank manufacturer's directions recommend.

Some things to think about before starting the cleaning process:

- You will be filling your entire freshwater tank and emptying it twice (once with chlorinated water and once with clear water to rinse it).
- You will want to be near an approved wastewater disposal site or have a licensed pumper available to empty your wastewater tanks during the cleaning.
- For the chlorinated water, you'll be using a solution called sodium hypochlorite, which contains 5-8% chlorine (or bleach). You must use unscented bleach, with no additives. The chlorinated water will need to sit in your tanks for several hours, so you will want to do this when you are closed for business.

- Park your unit on a flat surface so all parts of your tanks will get cleaned evenly.

To clean the tanks, you'll need to fill your freshwater tank completely and empty it twice: once with chlorinated water and once with clear water for rinsing. See page 2 for specific instructions.



Fresh water tanks must be see-through and easily accessible. Tanks may not be removed from unit.

Follow manufacturer's instructions and local regulations when cleaning the tanks of your mobile unit. Call your inspector with any questions. Regular maintenance and proper cleaning will ensure you are always providing safe water to your customers.

The American Water Works Association recommends following these steps to clean your fresh water tanks:

1. Calculate the capacity of your water tank and how much bleach you will need for a 50ppm chlorine solution. A chlorine concentration calculator can be found at: www.omnicalculator.com/chemistry/bleach-dilution
2. Pour the correct amount of bleach carefully into your freshwater tank inlet. Then add water to fill the tank and use your test strip to make sure you have a 50 ppm chlorine (bleach) solution.
3. Turn on all faucets (hot and cold) until you smell bleach and can see 50ppm chlorinated water coming out of the tap when using your test strips. 50ppm is a light blue/purple color on the white strip.
4. Close faucets and let water stand in the tank for six (6) hours.
5. Do not drink this water or use it for anything in your mobile food unit!
6. After six (6) hours, drain the freshwater tank into the waste-water tank and wait 30 minutes.
7. While you are waiting, refill the freshwater tank using a food grade hose. Then run the water through to your wastewater tank one more time or until the bleach odor has decreased and you are no longer seeing blue color on your test strip.
8. It is not harmful if you still have a light bleach odor and taste, as long as you used the correct amount of chlorine solution.

Cleaning Log Example:

Employee Name:	Freshwater Tank Size (gal):
Date:	Amount of chlorine bleach to use:

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