

Dishwashing

Equipment and Utensils:

- 1st **WASH** in hot water with detergent,
- 2nd **RINSE** with clean, warm water,
- 3rd **SANITIZE** in warm water with an approved sanitizer,
- 4th **AIR DRY**.



Using A Dishmachine

- Flush, scrape, or soak items to remove food particles.
- Load machines correctly so all surfaces of each item are sprayed. Never overload machine.
- Be sure machine is meeting the manufacturer's recommended wash and rinse temperatures, and times.
- Check final rinse water pressure gauge. The pressure should be between 15-25 psi.
- Air-dry all items.

Dishmachines Using Hot Water for Sanitizing

- Check final rinse temperature gauge, generally 180°F.
- Check periodically with temperature sensitive tape to ensure plate temperature reaches 160°F.

Dishmachines Using Chemicals for Sanitizing

- Machine sanitizer concentration should be checked throughout the day, using the proper chemical test kit. When using chlorine sanitizer, the concentration should measure 50 parts per million.