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**.

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**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.

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**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.