

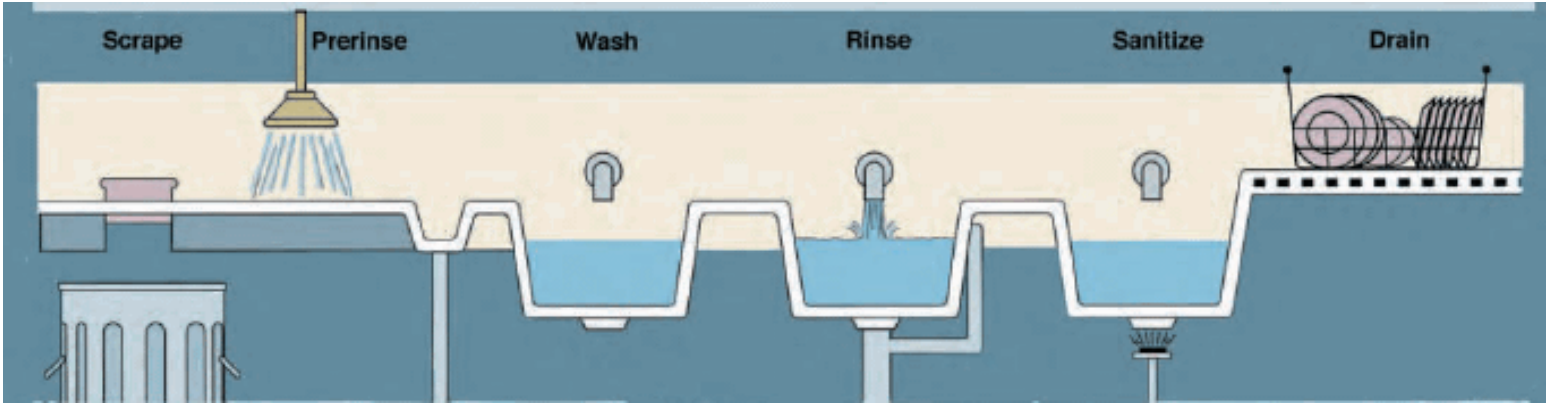
Restaurant Food Safety for:

Dishwashers

Wood County Health Department



Use a **5** step process in a **3** compartment sink:



SCRAPE OR SPRAY:

Pre-Rinse to remove large food scraps and more effectively sanitize.

WASH:

Clean, Warm Water (110 °F, 44 °F), Detergent

RINSE:

Clean, Warm Water (110 °F, 44 °F)

SANITIZE:

Warm water with approved chemical sanitizer at proper dilution strength.

AIR DRY:

Make sure all dishes are dry before storing. **DO NOT** towel dry.

WHY SANITIZE?



Cleaning removes visible dirt by using detergent and water.

Sanitizing reduces disease-causing germs to safe levels, by using hot water (maintained at 171 °F) or chemicals such as bleach **or** quaternary ammonia. **NEVER MIX CLEANING SOLUTIONS.**

Chemical test strips must be available to check sanitizer concentration.

Look for: 50-100 ppm for chlorine
200-400 ppm for quaternary ammonia
12.5-25 ppm for iodine



Check and change the solution frequently, especially if visibly soiled.

Food surfaces should be washed and sanitized every 4 hours when in continuous use.

NOTE: A separate sink should be used for hand washing.