

Dishwashing Machine Use

Highlights	Policy Statement												
Dishwashing Machine Guidelines	<p>Food Service staff required to operate the dishwashing machine will be trained in all steps of dishwashing machine use by the supervisor or a designee proficient in all aspects of proper use and sanitation.</p>												
Wash Solution Temperatures	<p style="text-align: center;">Policy Interpretation and Implementation</p> <ol style="list-style-type: none"> 1. The following guidelines will be followed when dishwashing: <ol style="list-style-type: none"> a. Wash hands before and after running dishwashing machine, and frequently during the process. b. Flatware: <ol style="list-style-type: none"> (1) Presoak the flatware. (2) Run the flatware through the dishwashing machine in a pallet. (3) Wash the flatware in the utensil holder with eating end pointed upward. (4) Wash the flatware in the utensil holder with handles pointed upward. c. Presoak dishes or pots that contain dried or burnt food. d. Do not overcrowd racks. e. Use overhead spray to remove loose food particles. f. After running items through entire cycle, allow to air-dry. g. Clean dishwashing machine after each meal. 2. Dishwashing machines that use hot water to sanitize must maintain the following wash solution temperatures: <ol style="list-style-type: none"> a. 150°F for stationary rack, dual temperature machines or multi-tank, conveyor, multi-temperature machines. b. 160°F for single tank, conveyor, dual temperature machines. c. 165°F for stationary rack, single temperature machines. 3. Dishwashing machine hot water sanitation rinse temperatures may not be more than 194°F, or less than: <ol style="list-style-type: none"> a. 165°F for stationary rack, single temperature machines. b. 180°F for all other machines. 4. Dishwashing machine chemical sanitizer concentrations and contact times will be as follows: <table border="1" data-bbox="696 1455 1255 1850" style="margin-left: auto; margin-right: auto;"> <thead> <tr> <th>Type of Solution</th> <th>Minimum Concentration</th> <th>Contact Time</th> </tr> </thead> <tbody> <tr> <td>Chlorine</td> <td>50-100 ppm</td> <td>10 seconds</td> </tr> <tr> <td>Iodine</td> <td>12.5 ppm</td> <td>30 seconds</td> </tr> <tr> <td>Quaternary Ammonium</td> <td>150-200 ppm</td> <td>Per manufacturer's instructions</td> </tr> </tbody> </table> 	Type of Solution	Minimum Concentration	Contact Time	Chlorine	50-100 ppm	10 seconds	Iodine	12.5 ppm	30 seconds	Quaternary Ammonium	150-200 ppm	Per manufacturer's instructions
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Hot Water Sanitation Rinse													
Chemical Sanitizer Temperatures and Concentrations													

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Recording Concentrations

5. A supervisor will check the dishwashing machine for proper concentrations of sanitizer solution (measured as parts-per-million [PPM] or ml/L) after filling the dishwashing machine and once a week thereafter. Concentrations will be recorded in a facility approved log.

Corrective Action

6. Corrective action will be taken immediately if sanitizer concentrations are too low.

Temperature Records

7. The operator will check temperatures using the machine gauge with each dishwashing machine cycle, and will record the results in a facility approved log. The operator will monitor the gauge frequently during dishwashing machine cycle. Inadequate temperatures will be reported to the supervisor and corrected immediately.

Checking Gauge Calibration

8. The supervisor will check the calibration of the gauge weekly by:
a. Running a secondary thermometer through the machine to compare temperatures; or
b. Using commercial temperature test strips following manufacturer's instructions.

Ceasing Dishwashing Machine Use

9. If hot water temperatures or chemical sanitation concentrations do not meet requirements, cease use of dishwashing machine immediately until temperatures or PPM are adjusted.

References	
OBRA Regulatory Reference Numbers	483.35(i)(2); 2005 FDA Food Code
Survey Tag Numbers	F371
Related Documents	
Policy Revised	Date: __9/16/2016____ By: _____ Date: _____ By: _____ Date: _____ By: _____ Date: _____ By: _____