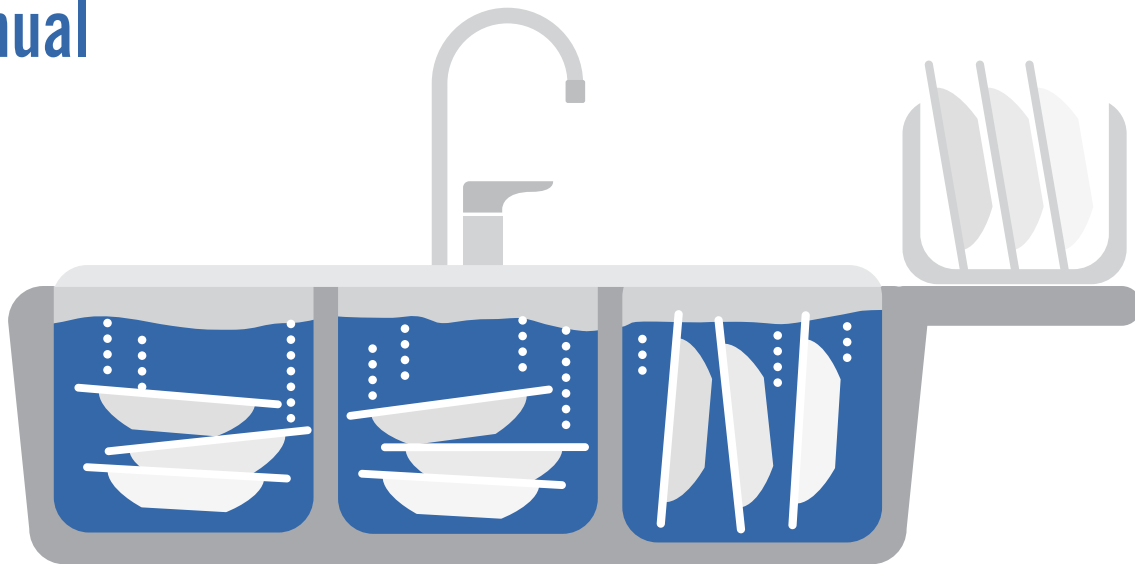


# DISHWASHING

## Manual



### 1. Wash

Use soap and water to remove physical contaminants

### 2. Rinse

in clean, hot water

### 3. Sanitize

for 30 seconds to decrease the number of organisms

### 4. Air dry

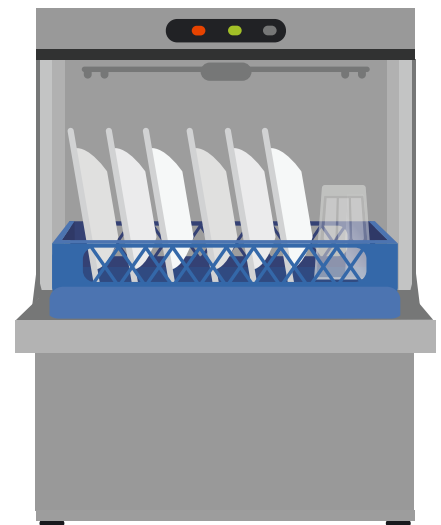
Do not stack wet dishes, do not use cloth to dry dishes

## Mechanical

**Verify the machine is properly sanitizing prior to use.**

**Low temperature machines:** Use test strips to verify correct sanitizing concentration. Chlorine based sanitizers must have a concentration of 50-200ppm chlorine.

**High temperature machines:** The water temperature of the rinse cycle must be a minimum of 180°F to achieve a utensil surface temperature of 160°F. A maximum read dishwasher thermometer must be provided and readily accessible for measuring the utensil surface temperature.



**A handwash is required in between handling dirty and clean dishes.**

