

Food Safety Fact Sheet

Manual Dishwashing

INTRODUCTION

Manual dishwashing is done in school nutrition programs to clean and sanitize dishes, small wares, and utensils especially when there is not a dishmachine. School nutrition employees must use proper dishwashing procedures and monitor to ensure that sanitizing is done.

HERE ARE THE FACTS

Dishwashing is a three-step process: wash, rinse, and sanitize. Sanitizing can be done with the use of either hot water at the proper temperature or chemical sanitizers at the appropriate concentrations. If sanitizing is not done appropriately, cross contamination can occur.

APPLICATION

Clean and sanitize dishes, small wares, and utensils using proper dishwashing procedures.

- Follow state and local health department requirements.
- Follow manufacturer's instructions regarding the use and cleaning of equipment.
- Follow manufacturer's instructions regarding use of chemicals for cleaning and sanitizing.
- Refer to the Safety Data Sheet (SDS) provided by the manufacturer if you have questions about use of specific chemicals.
- Set-up and use the three-compartment sink in the following manner:
 - ◇ In the first compartment, wash with a clean detergent solution at or above 110 °F or at the temperature specified by the detergent manufacturer.
 - ◇ In the second compartment, rinse with clean water.
 - ◇ In the third compartment, sanitize with a sanitizing solution mixed at a concentration specified on the manufacturer's label or by immersing in hot water at or above 171 °F for 30 seconds. Test the chemical sanitizer concentration using an appropriate test strip.

Reminder: Always wash hands before handling clean and sanitized dishes, equipment, and utensils. NEVER load dirty dishes and then handle clean dishes without washing hands.

Monitor cleaning and sanitizing procedures.

- Inspect food contact surfaces of equipment and utensils visually to ensure that surfaces are clean.
- Monitor use of three-compartment sink on a daily basis.
 - ◇ Monitor the water visually in each sink to make sure it is clean and free of food debris.
 - ◇ Take the water temperature in the first compartment of the sink by using a calibrated thermometer.
 - ◇ Test sanitizer concentration in the third sink using appropriate test strips if chemical sanitizing is used.





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- ◇ Test temperature of water in the third sink with a calibrated thermometer if hot water sanitizing is used.

Take corrective action to make sure that cleaning and sanitizing is done properly.

- Drain and refill compartments periodically and as needed to keep the water clean and free of debris.
- Adjust the water temperature by adding hot water until the desired temperature is reached.
- Add more sanitizer or water, as appropriate, until the proper sanitizing solution concentration is achieved.

Remember, follow state or local health department requirements.

References

- U.S. Department of Agriculture, Food and Nutrition Service, & Institute of Child Nutrition. (2015). *Food safety in schools*. University, MS. Author.
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- U.S. Department of Health and Human Services Public Health Services, Food and Drug Administration. (2013). *FDA food code*. Retrieved from <http://www.fda.gov/food/guidanceregulation/retailfoodprotection/foodcode/ucm374275.htm>

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