

Dishwashing Procedure Information Handout

When food is served to the public, extra steps must be taken to ensure dishes are clean and sanitary.

Use the 3 compartment sink method to wash dishes.

1. Prescraping- Scrape food into a garbage can or garbage disposal.

2. Washing- Fill the far left (or right) basin of the 3 compartment sink with hot water that is at least 110° Fahrenheit and a dishwashing detergent. Wash the dishes to remove any soil or residue.

3. Rinsing- Rinse the dishes by submerging them in hot water in the middle compartment of the sink or rinse them off under hot running water.

4. Sanitizing- Dishes may be sanitized by completely submerging them in a chlorine (bleach) solution, a quaternary ammonium (quat) solution, or in hot water. There must be a test kit or thermometer to determine the chemical solution strength or the water temperature.

Sanitizing Method	Concentration	Soaking Time
Chlorine (bleach) Solution	50 ppm - 100 ppm	10 seconds
Quaternary Ammonium (quat) Solution	200 ppm -400 ppm or per manufacturer recommendations	30 seconds
Hot Water	171°Fahrenheit	30 seconds

5. Air Drying- Set the sanitized dishes on the drain board or non-absorbent surface to air dry. **Towel drying dishes is prohibited.**

