



School District: \_\_\_\_\_

Department: \_\_\_\_\_

Policy No: \_\_\_\_\_

## Standard Operating Procedure

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### Machine Warewashing—High Temperature

**Policy:** All flatware, serving dishes, and utensils are washed, rinsed, and sanitized after each use. The machine for warewashing will be checked prior to each meal period to ensure that it is functioning properly.

**Procedure:** Employees who use the warewashing machine will be responsible for knowing how to use the machine, document its proper operation, and properly maintain it after use. Steps include:

1. Fill dish machine tanks using the automatic filler prior to use.
2. Run dish machine for 10 minutes after being filled but prior to being used for dishes to heat water.
3. Verify that soap and rinse additive dispensers have enough products for the day's use.
4. Scrape and rinse all items before placing them in the machine.
5. Load dishwasher racks. Avoid overloading or improper loading.  
Run a thermal strip on a tray, plate or intertwined in a fork once at each meal period. Check the thermal strip (or a t-stick) after it has run through the machine to make sure it has changed to black, indicating that the rinse temperature is adequately hot. The strip should be taped on the **Temperature Monitoring Form** with temperature readings. If final rinse temperature does not meet the standard, do not run anything through the machine and report the problem to a supervisor immediately.
6. Place rack in machine and close door. Check that the wash cycle is maintaining at least 150°F and runs for a minimum of 2 minutes.
7. Record the temperatures for the wash, rinse, and final rinse cycles and the water pressure in the dish machine temperature log. Temperatures should be at least:
  - a. Wash - 150°F and runs for a minimum of 2 minutes
  - b. Rinse - 170°F
  - c. Final rinse - 180°F. For stationary-rack, single-temperature machines, the rinse must be at least 165°F. Final temperature should not exceed 194°F.
  - d. Minimum water pressure for final rinse should be at 15-25 psi
8. Record the date, temperature and initial entry on the **Temperature Monitoring Form**.
9. Run racks of dishes and flatware through the dish machine.
10. Remove dishes from machine, and allow to air dry.

Policy last revised on: \_\_\_\_\_



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### Machine Warewashing—High Temperature, continued

The unit supervisor will:

1. Verify that the warewashing machine is functioning properly.
2. Check temperature monitoring forms to ensure that temperatures meet standards and that they are recorded daily.
3. Follow-up as necessary.

Policy last revised on: \_\_\_\_\_