



School District: _____

Department: _____

Policy No: _____

Standard Operating Procedure

Machine Warewashing—Chemical Sanitizing

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 use, and properly maintain it after use. Steps include:

1. Fill dish machine tanks prior to use, using the automatic filler.
2. Run dish machine for 10 minutes after being filled, but prior to being used, to heat water.
3. Check 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 the dishwasher racks. Avoid overloading or improper loading.
6. Place rack in machine and close door. Check that the wash cycle is maintaining at least 120°F and runs for a minimum of 2 minutes.
7. Record the temperatures for the wash and rinse cycles and the water pressure. Temperatures and pressure should be at least:
 - Wash - 120°F and runs for a minimum of 2 minutes
 - Rinse - 75-120°F
 - Minimum water pressure for final rinse should be at 15-25 psi
8. Check sanitizer concentration using appropriate test strips.
9. Record the date, temperatures, water pressure, and sanitizer concentration and initial the entry on the **Chemical Dish Machine Monitoring Form**.
10. Run racks of trays, dishes, and flatware through the dish machine.
11. Remove dishes from machine, and allow to air dry.

The unit supervisor will:

1. Verify that the warewashing machine is functioning properly.
2. Check the **Chemical Dish Machine Monitoring Form** to ensure that temperatures, sanitizer concentration, and water pressure meet standards and that are recorded daily.
3. Follow up as necessary.

Policy last revised on: _____