



STANDARD OPERATING PROCEDURES

SUBJECT: WAREWASHING

All pots, pans utensils, silverware, plates, etc. must be washed, rinsed, sanitized and air-dried after each use.

This facility will utilize the following (check all that apply):

- A three compartment dishwashing sink
- An automatic chemical sanitizing dishwashing machine
- An automatic hot water sanitizing dishwashing machine
- An automatic chemical glasswasher

The following steps are to be utilized for manual warewashing:

1. Scrape food from dishes into the disposal or garbage;
2. Wash dishes and utensils in hot soapy water;
3. Rinse in clear hot water;
4. Sanitize by immersing in an approved chemical sanitizing solution.
5. Air dry.

*The manufacturer instructions must be followed for washing, rinsing and sanitizing items in the dishwashing machine.

On each Shift, what person/position will make sure that the concentration of sanitizing solution in the dishmachine or the 3-compartment sink is correct:

List the type of sanitizer(s) (Be Specific) that will be used in the warewashing process. *(Chemical test kits are required for each type of sanitizer used in the operation):

List any large "clean in place" equipment that will require washing, rinsing and sanitizing. (i.e. Soup kettle, Dough mixer, etc)

On each Shift, what person/position will make sure that proper ware washing procedures are done?:

What will be done with dishes that are found to be still soiled after they have been washed?:

*Items found to have not been properly washed, rinsed and sanitized must go through the process of warewashing until they have been properly washed, rinsed and sanitized in accordance to the Food Law.

NOTE: The manufacturer's operating manual for the dishwashing machine will be made available at all times to food employees working in the dishwashing area. All repairs, maintenance and calibration records will be kept on file for the warewashing machine.

Created date: _____

By: _____

Last revised: _____

By: _____