

# HACCP-Based SOPs Education Module

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## Machine Warewashing - Chemical Sanitizing

**Definition:** To prevent foodborne illness by ensuring that all food contact surfaces are properly cleaned and sanitized.

**Information:**

1. Train foodservice employees on using the procedures in this SOP.
2. Follow state or local health department requirements.
3. Follow manufacturer's instructions regarding the use and maintenance of equipment and use of chemicals for cleaning and sanitizing food contact surfaces. Refer to Storing and Using Poisonous or Toxic Chemicals SOP.

All silverware, serving dishes, and utensils must be washed, rinsed, and sanitized after each use. The machine for warewashing should be checked prior to each meal period to ensure that it is functioning properly.

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, sanitizer concentration and initial the entry on the provided Warewashing Log.
  10. Run racks of trays, dishes, and flatware through the dish machine.
  11. Remove dishes from machine, and allow to air dry.
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## **Machine Warewashing - Chemical Sanitizing, continued**

### **MONITORING:**

Foodservice employees will:

1. During all hours of operation, visually and physically inspect food contact surfaces of equipment and utensils to ensure that the surfaces are clean.
2. In a 3-compartment sink, on a daily basis:
  - Visually monitor that the water in each compartment is clean.
  - Take the water temperature in the first compartment of the sink by using a calibrated thermometer.
  - If using chemicals to sanitize, test the sanitizer concentration by using the appropriate test kit for the chemical.
  - If using hot water to sanitize, use a calibrated thermometer to measure the water temperature. Refer to Using and Calibrating Thermometers SOPs.

### **CORRECTIVE ACTION:**

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Wash, rinse, and sanitize dirty food contact surfaces. Sanitize food contact surfaces if it is discovered that the surfaces were not properly sanitized. Discard food that comes in contact with food contact surfaces that have not been sanitized properly.
3. In a 3-compartment sink:
  - Drain and refill compartments periodically and as needed to keep the water clean.
  - Adjust the water temperature by adding hot water until the desired temperature is reached.
  - Add more sanitizer or water, as appropriate, until the proper concentration is achieved.