

HACCP-Based SOPs Education Module

Machine Warewashing - High Temperature

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 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.

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, utilizing 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.
7. Check temperatures for wash, rinse, and final rinse cycles and the water pressure. Temperatures and pressure should be at least:
 - Wash - 150°F and run for a minimum of 2 minutes.
 - Rinse - 170°.
 - Final rinse - 180°F. For stationary-rack, single-temperature machines, the rinse must be at least 165°F.
 - Minimum water pressure for final rinse should be at 20 psi.
8. Record the date, temperature, and psi and initial the entry on the provided Warewashing Log. This should be done one time per meal period.

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9. If available place a thermal strip or a t-stick on a tray. Check the thermal strip (or 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 (or t-stick) should be taped on the Warewashing log with the 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.
10. Run racks of trays and flatware through the dish machine.
11. Remove trays and flatware from machine and allow to air dry.

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.