



Orientation: Session 1

Cleaning and Sanitizing Dishes, Pots and Equipment

By Dishwashing Machine

If you use a dishwasher it must be commercial grade and meet the *Ontario Food Premises Regulation* (O. Reg 493/17). This code sets out the minimum standards that each food premises must meet.

- Scrape off food scraps and rinse dishes.
- After rinsing, the sanitizing cycle uses hot water at 82°C (180°F) for 10 seconds or an approved chemical sanitizer (Chlorine: 100 ppm; Quaternary Ammonium: 200 ppm; or Iodine: 25 ppm) in water of at least 24°C (75°F).
- Do not overcrowd the machine and invert cups, bowls and glasses.
- You may need to pre-soak some utensils before placing in the machine.
- Ensure the machine is cleaned and maintained regularly.

Handwashing Dishes

You will need a two or three compartment sink (or bins) for washing dishes by hand.

- Scrape off food scraps and rinse dishes.
- Wash dishes with detergent and clean warm water.
- Rinse dishes with clean water.
- Sanitize dishes by letting them sit for at least 45 seconds in clean water that contains a chemical sanitizer. Check with the custodian at your school/agency to see which food grade sanitizer should be used.
- The temperature of the water and sanitizer mix should be at least 24°C (75°F).
- **Always use an approved sanitizer and follow the manufacturer's directions. The sanitizer will have to be mixed to the approved concentration.**
- Place dishes on a clean, non-porous, sloped rack or paper towels and let them air dry.
- Do not dry with tea towels. Clean paper towels can be used to dry equipment.



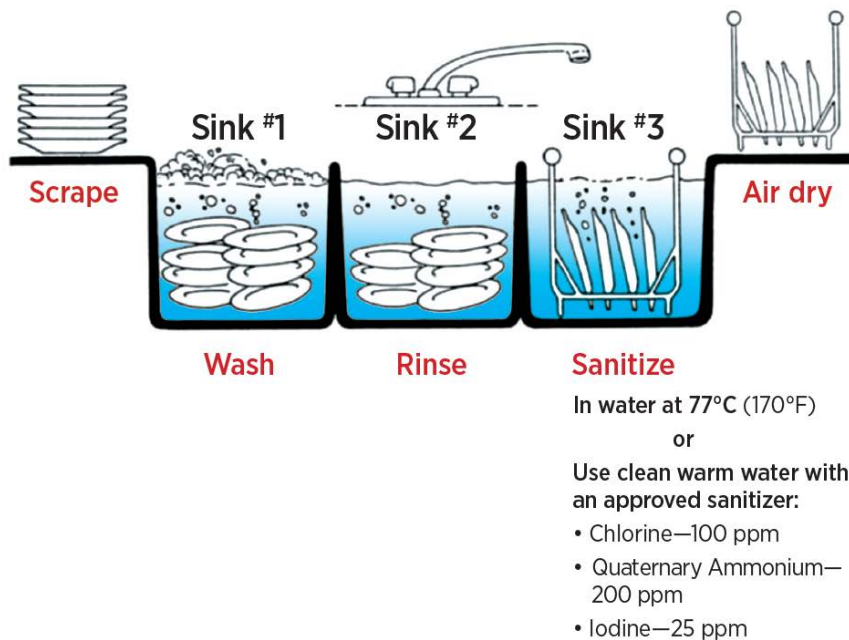
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Correct Dishwashing Procedure: 3 sinks

Preferred dishwashing method if commercial dishwasher is not available.

Required dishwashing method if using reusable dishes and utensils for sampling foods.

Dishwashing—3 sink method



Adapted with permission from York Region Community and Health Services Department.

Figure 1. Dishwashing - 3 sink method



Dishwashing tips

- Soak dishes in sanitizer for at least 45 seconds.
- Use sanitizer test strips to ensure correct levels.
- Change water in all sinks when it gets cold or when soap bubbles disappear.



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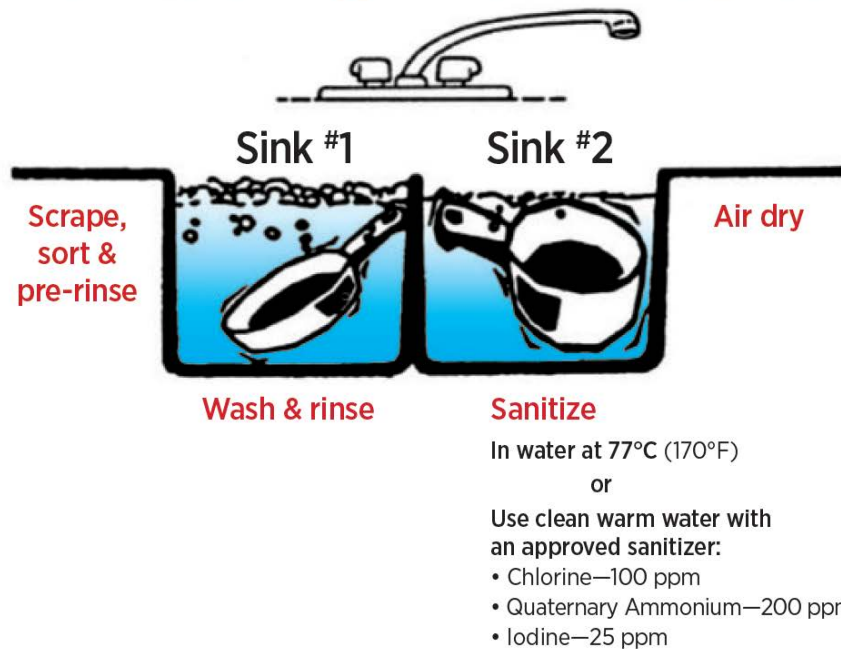
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Dishwashing Procedure: 2 sinks

Alternate to 3 sink dishwashing method.

3 sink method required if using reusable dishes and utensil for sampling foods.

Dishwashing—2 sink method



Adapted with permission from York Region Community and Health Services Department.

Figure 2. Dishwashing - 2 sink method



Dishwashing tips

- Soak dishes in sanitizer for at least 45 seconds.
- Use sanitizer test strips to ensure correct levels.
- Change water in all sinks when it gets cold or when soap bubbles disappear.



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