



# 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.



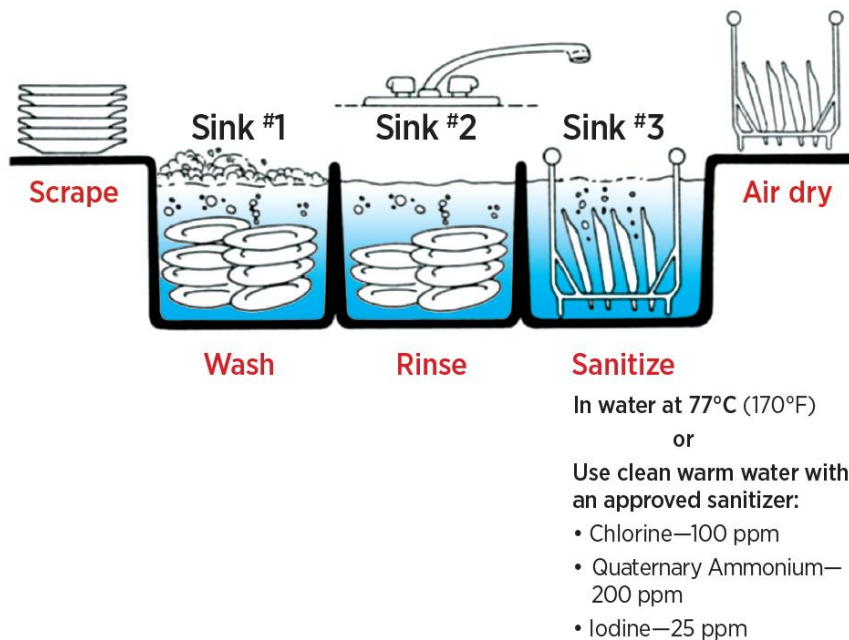
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## Correct Dishwashing Procedure: 3 sinks

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

be food safe.

**clean**

wash hands & surfaces often

### 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.

**Huron Perth Public Health**

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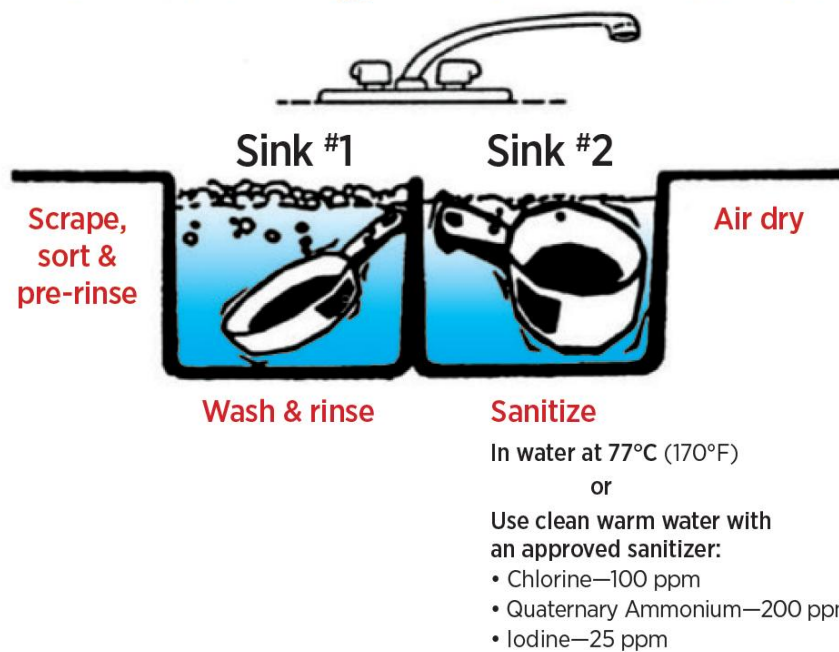
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## Dishwashing Procedure: 2 sinks

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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*Let's Get Cookin'!*

