

## STANDARD OPERATING PROCEDURES

FACILITY: \_\_\_\_\_

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

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 will be followed for washing, rinsing and sanitizing items in the dishwashing machine.

The designated person in charge will review with all employees the steps for manual warewashing, and the proper operation of the automatic dishwashing machine.

Who will be responsible for monitoring the concentration of sanitizing solution in the dishmachine or the 3-compartment sink?

\_\_\_\_\_

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)

\_\_\_\_\_

What procedures will be use for "clean in place" equipment? (Be Specific – List all procedures)

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How will problems be corrected? If employes are observed not following procedures for warewashing, how will the problem be addressed and by whom?

\_\_\_\_\_

\_\_\_\_\_

\*\* (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. The designated person in charge is required to immediately re-train and counsel employees who demonstrate improper warewashing procedures.)

Date Created: \_\_\_\_\_

By: \_\_\_\_\_

Last Revised: \_\_\_\_\_

By: \_\_\_\_\_