



FOOD SAFETY BEST PRACTICES: **WAREWASHING**

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A background image showing a restaurant table setting. In the foreground, there are two clear wine glasses on a white tablecloth. Behind them, a white plate holds a folded white napkin. In the background, more white napkins and a blurred figure of a person in a white uniform are visible.

In every restaurant, one ingredient cannot be overlooked:
clean dishes and utensils.

That's why it's important to recognize your dish crew for the important role they play. Whether they wash manually or with a machine, training them to follow proper warewashing procedures is time well spent.

Continuous monitoring – to make sure they always follow the recommended steps – and **ongoing reminders and reinforcement** will help keep your defense strong day in and day out.

>> **DIRTY TABLEWARE can color customer perceptions** of the quality of the food you serve and your entire operation.¹

WORSE, it can expose your customers to dangerous foodborne illnesses – and put your restaurant at risk of a food safety crisis.

**proper
warewashing
procedures =
TIME WELL
SPENT**

What practices are best practices when it comes to warewashing?

THE FOLLOWING BASICS – for machine and manual washing – are recommended.



Machine Washing

>> LOAD THE DISHMACHINE PROPERLY.

Avoid overlapping or overcrowding that can prevent water from reaching all surfaces.

>> MAKE SURE THE MACHINE IS FUNCTIONING PROPERLY

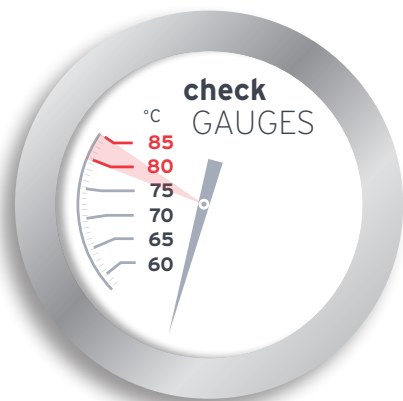
A malfunctioning or improperly maintained machine that fails to clean tableware adequately can increase the risk of cross-contamination the next time it comes into contact with food or beverages.

To help ensure that your machine functions as it should to effectively clean dishes and destroy harmful microorganisms, perform these steps:

1. **CHECK THE GAUGES** and compare their readings with the minimum temperatures, chemical concentrations and pressure measurements listed on the data plate:

Machines will show a **minimum rinse temperature** 80 °C to 85 °C and **minimum wash temperature** between 55°C and 65 °C, depending on machine type and make and model.

TEMPERATURE

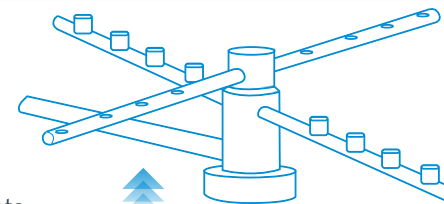


Inspect racks

for damage and replace them when necessary

2. CLEAN WASH ARMS AND RINSE JETS FREQUENTLY.

Over time, wash arms and rinse jets can become blocked or clogged, either with food debris, sediment or mineral scale buildup.



Luckily, **wash arms and rinse jets** are **EASY TO REMOVE** for cleaning. Do so often.

3. **DE-LIME.** If left unchecked, lime buildup will bog down your dishmachine. In fact, just 0.6 cm of lime scale can cause a heating element to use 39 percent more energy.³ Regular de-liming can reduce your water and energy use dramatically.

FOR CONVEYER-STYLE MACHINES:

- ✓ On a regular basis, **REMOVE AND CLEAN THE CURTAINS** that separate areas of the wash cycle and trap heat. Doing so can help prevent them from becoming brittle and breaking apart.
- ✓ **CHECK THE ALIGNMENT OF RINSE ARMS** to avoid misaligned rinses that are ineffective and wasteful.



▶▶ Washing by Hand

Washing and rinsing are the two essential steps of effective manual warewashing. You'll need a **SINK** (deep and wide enough to fit your largest pots and pans), a clean- and hot- water supply, and adequate drainage for wastewater.

Remember to wash and rinse your dishwashing area – **SINKS AND SURFACES** – between each use.

STEP 1:

Pre-scrape and pre-soak. Before you wash, always scrape plates and soak when necessary.

STEP 2:

Wash. Fill the sink with hot water (at least 40 °C) and the recommended amount of detergent solution. Use a brush, cloth or scrubber to separate all food remains from dishware, and replenish the detergent when the suds dissolve.

STEP 3:

Rinse the washed dishes and utensils. You can immerse them in clean water or spray them.

STEP 4:

Dry. Items must air dry on a clean drainboard.

STEP 5:

Clean **working equipment.**

▲▲ These preliminary steps cut down on mess, clogs and scrubbing.

▶▶ An automated dispensing system helps take guesswork out of dilution.



Don't forget to wash and rinse **appliances** and other working equipment at least **every 4 hours.**

▶▶ A diligent dish crew that follows best practices will help keep your kitchen operating efficiently, your bills low, and most importantly, your customers safe.



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Dr. Ruth Petran is the vice president of Food Safety and Public Health at Ecolab. Dr. Petran provides technical expertise and consultation to internal and external customers on food safety and public health issues, and identifies and tracks emerging food safety trends and control strategies.

➔ [LEARN MORE](#) about Dr. Petran at ecolab.com

FOOTNOTES:

1 <https://www.ecolab.com/expertise-and-innovation/why-clean-matters>

2 <https://www.youtube.com/watch?v=6zu35A-Q7P8>

3 <https://www.ecolab.com/expertise-and-innovation/resources/food-safety-webinars>

4 <http://www.profoodsafety.org/images/english/Three%20Compartment%20Sink%20fact%20sheet.pdf>

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