

Dish Washing Safety

RECOMMENDATIONS & BEST PRACTICES

As the coronavirus (COVID-19) pandemic continues to evolve, many are asking how to properly clean and sanitize food service items.

Below are some safety recommendations and best practices regarding dish washing machines.



Martin Bros. follows all codes, rules, protocols and recommendations as stated by the following:

- ▶ Centers for Disease Control & Prevention (CDC)
- ▶ Centers for Medicare & Medicaid Services (CMS)
- ▶ U.S. Food & Drug Administration (FDA)
- ▶ State and local health departments

Please note that all recommendations to date are to follow routine procedures.

LOW TEMPERATURE MACHINES

- ▶ Wash and rinse temperatures are to be a minimum of 120°F. This is controlled by the incoming water to the machine. If temperatures drop below that, there are no adjustments on the machine to raise the temperature. Incoming water temperature is controlled by the customer.
- ▶ There are no minimal requirements for the level of detergent used in the wash cycle. Martin Bros. typically sets this level between 750-1250 ppm, depending on water conditions and soil loads. Detergents are used to break down soils, remove them from surfaces and hold them in suspension so they do not redeposit on surfaces. Best practices are to minimize the amount of soils going into the dish machine by using good prescraping practices.
- ▶ Rinse temperatures are a minimum of 120°F. As stated, that is controlled by the incoming water to the machine as controlled by the customer.
- ▶ An Environmental Protection Agency (EPA) registered sanitizer is used in the rinse cycle to sanitize the surfaces. This is typically a chlorine based product. The minimum part per million of chlorine by code is 50 ppm. Martin Bros. typically sets chlorine level on low temperature machines between 75-100 ppm to ensure levels do not drop below 50 ppm due to pump tube wear dispensing the product into the machine.
- ▶ Temperatures and chlorine levels should be checked and recorded daily, but Martin Bros. recommends checking and recording levels during each shift.
- ▶ Cleaned items need to be completely air dried before storing and should be handled minimally to avoid any

contamination. Additionally, hands should be washed prior to handling clean items.

HIGH TEMPERATURE MACHINES

- ▶ Wash temps should be as stated on the machine's data plate. Typically wash temps are between 150-160°F. The machine can be adjusted to raise or lower the wash tank temperatures.
- ▶ There are no minimal requirements for the level of detergent used in the wash cycle. Martin Bros. typically sets this level between 750-1250 ppm, depending on water conditions and soil loads. Detergents are used to break down soils, remove them from surfaces and hold them in suspension so they do not redeposit on surfaces. Best practices are to minimize the amount of soils going into the dish machine by using good prescraping practices.
- ▶ Rinse temperature needs to be a minimum of 180°F at the temperature gauge. This can be adjusted by the booster heater used to raise the incoming water temperature prior to going into the machine.
- ▶ Sanitation is achieved by raising the surface temperature of the items in the dish machine to a minimum of 160°F. This can be checked by using temperature test strips or an irreversible measuring device like a dish machine temperature plate.
- ▶ Temperatures should be checked and recorded daily, but Martin Bros. recommends checking and recording levels during each shift.
- ▶ Cleaned items need to be completely air dried before storing and should be handled minimally to avoid any contamination. Additionally, hands should be washed prior to handling clean items.

Have questions or concerns about dish machine cleaning and sanitizing operations? Contact your Martin Bros. representative.



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