



**EQUIPMENT SAFETY**

**FOR FOOD WORKERS**



## Cleaning and Sanitation Equipment: DISHWASHER

### Purpose

Clean and sanitize.

### Equipment Styles

#### *Machine Styles Include:*

*Undercounter* – Commercial, fast cycle ware washing machines are similar in style to home dishwashers.

*Door/rack conveyor style* – Racks used in this machine are designed for specific kinds of kitchen wares, glassware, china, trays and flatware. Dishes are placed in a rack and washed and sanitized by jets of water with detergent and sanitizer.

- **Single Door Style:** These are operated generally by opening a door, inserting a rack of dishes, closing the door, and starting the machine.
- **Door Conveyor Style:** These are operated by pushing the rack into the machine until it attaches to a conveyor that moves the rack through the various cycles.

*Fleet Continuous Conveyor Style* – Dishes are sent through the machine on a continuous conveyor designed similar to rack pegging. Specialized racks are used for glassware and flatware and sent through the machine on the pegged conveyor.

**Machine Temperature Types:** Know if your machine is a high or low temperature machine.

- If it is a **high temperature machine**, it relies on the temperature of the water to sanitize. A built-in thermometer monitors the proper water temperatures.
- If it is a **low temperature machine**, the wares are cleaned and sanitized with chemicals. Different chemical sanitizers require different temperatures. ***It is always important to follow the machine manufacturer's and detergent company's instructions.***

### Equipment Safety Precautions

These instructions are general guidelines. Check your machine's operation manual and detergent company recommendations for the proper racks, temperatures and operating procedures for your type of machine.

Always use care with any electrical equipment.

- Do not wear loose clothing or jewelry that could get caught in the machinery.
- To prevent slips and falls, use rubber mats in front of the dishwasher and wear the proper non-slip shoes.
- Before you put together, clean, or take apart electrical equipment, **always** turn off the appliance.
- Never open the dishwasher doors or put your hands in the dishwasher while a cycle is running.

Always wait for the cycle to finish.

Always follow lockout/tagout procedures for your facility.

(continued)

### NOTES:



## DISHWASHER (continued)

### Safe Operating Directions: (Door or Conveyor type)

### NOTES:

1. Check that the dishwasher is OFF.
2. Fill the wash tank with the type and amount of detergent as recommended by your detergent company. If you have an automatic detergent dispenser and/or rinse dispenser, make sure that the dispensers are filled.
3. Close all dishwasher doors.
4. Turn the booster heater ON.
5. Turn the power switch to ON.
6. If the machine does not automatically start to fill with water, turn the cycle switch to AUTOMATIC, make sure the WASH/RINSE switch is OFF, and push the FILL switch.
7. Scrape all dishes with a rubber scraper and rinse to remove leftover food.
8. Load the dishes into dishwashing rack.
  - Do not overload the dishwasher, stack dishes on top of one another, or allow dishes to touch. This will prevent the proper cleaning and sanitizing.
9. When the dishwasher indicates that it is full with water, push the rack into the dishwasher. If it is a door model, close the door.
10. If the machine does not automatically go into the wash cycle, switch the cycle to WASH. When the wash cycle is complete, turn the switch to the RINSE cycle.
11. When the rinse cycle is complete, the dishes or racks will exit the machine. If it is a door model, open the dishwasher door and carefully remove the rack. Allow dishes to air dry.
12. When you are done turn the dishwasher OFF.
13. When using a high temperature machine, turn the booster heater OFF.

### Safe Cleaning Directions

1. Check that the dishwasher is OFF.
2. Drain the machine tanks by pulling the drain lever.
3. Rinse all debris from the strainers and scrub with a stiff brush, detergent, and water.
4. Remove the curtains and any other removable parts as recommended. Clean and sanitize these parts in the pot and pan sink.
5. Spray the inside of the machine with a hose, and then clean the outside with a soft cloth or sponge and a diluted nonabrasive cleaner. Rinse and air dry.
6. Reassemble the dishwasher.

For more food and equipment safety information visit [www.mafoodsafetyeducation.info](http://www.mafoodsafetyeducation.info)

The Equipment Safety fact sheets are general guidelines. Final procedures for safe equipment operation and cleaning should follow the manufacturer's specifications. Check the manufacturer's manual at your site or ask your supervisor for specific equipment details.



# FOOD EQUIPMENT AND SAFETY TRAINING (FEAST)

## Review Questions: DISHWASHER

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Circle the answer that best describes the safe operating procedures related to using and cleaning a dishwasher.

**1. In order for a high temperature dishwasher to sanitize properly, make sure**

- a. Chemicals are in the right concentration.
- b. The booster heater is on.
- c. To stack dishes immediately.
- d. The detergent dispenser is full.

**2. In order for a low temperature dishwasher to sanitize, make sure**

- a. Chemicals are in the right concentration.
- b. The booster heater is on.
- c. To stack dishes immediately.
- d. The detergent dispenser is full.

**3. For the dishwasher to clean and sanitize properly, its important to**

- a. Overload the dishwasher racks.
- b. Stack dishes and utensils on top of one another.
- c. Make sure the dishes touch.
- d. Load dishes evenly.

**4. To clean and sanitize a dishwasher**

- a. Run the wash and rinse cycles of the dishwasher. Drain the machine.
- b. Spray the inside of the machine with a hose and wipe down the outside doors with a soft cloth.
- c. Drain the machine. Remove curtains and removable parts like the strainers, rinse all debris from strainers, clean and sanitize in a pot and pan sink. Spray the inside of the machine and clean outside with a mild detergent .
- d. None of the above, the dishwasher does not need to be cleaned or sanitized.