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MECHANICAL DISHWASHING

Why is proper dishwashing important?

Proper dishwashing is an important part of a good sanitation program. Mechanical dishwashing relies on a machine to wash, rinse, and sanitize. A dishwashing machine may use hot water or a chemical as the sanitizer.

Mechanical dishwashing tips:

- Operating instructions, including the correct water pressure (20 psi) should be posted.
- If the water pressure is too high or low, the sanitizer will not be effective in sanitizing dishware.
- Temperature gauges should be checked before each use, the correct temperature of each cycle should be maintained according to the manufacturer specifications.
- When hot water is used to sanitize, the temperature of the wash water must reach at least 120°F, and the temperature of the final rinse must reach 180°F.
- When chemicals are use to sanitize, test strips must be available to check the proper concentration (i.e. chlorine 50-100 ppm; QAC 200 ppm, or as specified on the label).
- A visual and audible alarm, designed and approved for the specific machine installed, is needed to alert the user when the sanitizer supply has depleted.
- Have the dish machine serviced by a professional if it is not functioning properly.