

Washing and Sanitizing Food Contact Surfaces

FACT SHEET #6 DEPARTMENT OF HEALTH SERVICES

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SANITIZING - the application of heat or chemicals to a clean food contact surface in order to reduce the number of disease causing organisms to a safe level.

Manual ware washing - use 3 separate sink compartments:

1. Scrape - prewash - soak as needed

2. Sink 1 - Wash

After scraping and soaking to remove all large food particles wash utensils in hot (110°F.) soapy water.

3. Sink 2 -Rinse

Rinse utensils in clear, clean water -rinse to remove all food particles and soap.

4. Sink 3 - Sanitize

Sanitize by one of the following methods:

***Hot water:**

Sanitize by hot water immersion - water must be maintained at 171°F

***Chemical:**

Sanitize by the use of an approved chemical sanitizer *according to manufacturer's label instructions* to achieve proper concentration:

Chlorine - 50 ppm -100ppm
(at 55-75°F)

Iodine - 12.5-25 ppm
(at 75°F)

Quaternary Ammonia - 200-400 ppm
(at 75°F) See Label

Provide a test kit or device to measure concentration of solution.

5. Air Dry

Do not use a towel to dry

Mechanical ware washing

Mechanical dishwashers have a high temperature or chemical injected final rinse to sanitize items. Check the machine's data plate for specific details on proper operation.

1. Scrape - prewash - soak as needed

2. Wash - per manufacturer's specifications.

3. Rinse - per manufacturer's specifications.

4. Sanitize - Check for proper sanitizing method by the using temperature sensitive labels/tape with high temperature machines. Use chemical test strips with chemical injection dishwashers.

High temperature rinse:

Machine type	Temp.
Single temp-Stationary rack	165°F
All other machines	180°F

Chemical injected sanitizer:

Same requirements as manual sanitizing.

5. Air Dry

Do not use a towel to dry

Chemical test strips/kits must be available to check sanitizer concentration. Improper concentration will not provide effective sanitizing and high concentrations may leave a toxic residue.

*Clean in Place Equipment Must use the same 5 step process.



3- Compartment Sink →