

SECTION 6 - HYGIENE STANDARDS

HS/03: Use of dishwashers

1.0 Introduction

- 1.1 The effective cleaning and disinfection of equipment at every stage of food production is paramount if the risk of contamination is to be reduced.
- 1.2 There must be a 'planned preventative maintenance' programme in place to ensure that the dishwasher works effectively and is fit-for-purpose.

2.0 Use of dish washers

- 2.1 Dishwashers are also an effective means of disinfection for small items of equipment.
- 2.2 Dishwashers can be used for items such as; removable parts of slicing machines, vacuum-packing machines, polypropylene chopping boards and other small items of equipment that may well come into contact with raw and high-risk foods.
- 2.3 It will be both the responsibility of the manager and operatives to ensure that:
- dish washers are maintained in a good working condition and kept in a clean state of repair
 - operating temperatures of dishwashers are closely monitored and recorded, for example:
 - wash cycle (49°C to 60°C) and rinse cycle (82°C to 88°C)
 - or in any event in line with the manufacturer's operating guidelines

3.0 General procedure for using a dishwasher

- 3.1 Prior to use a 'start-up' check must be implemented to identify whether or not the previous 'close-down' cleaning procedure was effective, any issues should be reported to the manager
- 3.2 Operatives must follow the appropriate procedures at all times, for example:
- remove; excess food into waste bin, if necessary pre-soak or spray items, unless the machine is fitted with a pre-wash cycle
 - place; items into the rack/tray in an orderly fashion ensuring they do not overlap
 - items; pass through the wash cycle of hot detergent solution
 - items; pass through the rinse cycle, with the injection of rinse aid
 - dishwashing cycles; are completed and items can be retrieved from the dishwasher
 - allow; cleaned items to drain and evaporate
- 3.3 At the end of the session the dishwasher must be cleaned in line with the manufacturer's 'operating manual' and departmental 'close-down' procedure.
- 3.4 Dishwashers must always be used in accordance with the manufacturer's operating guidelines and any defects reported to management in a timely manner.

Version	Date of issue	Author	Endorsed by
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