

# Dish Machine Standard Operating Procedure

## Purpose

To prevent foodborne illness by ensuring that all dishes, trays, and smallwares have been appropriately washed, rinsed, and sanitized.

## Scope

This procedure applies to food service employees involved in operating and maintaining the dish machine.

## Key Words

Food Contact Surface, Cleaning, Sanitizing

## Instructions

1. Train Food Service staff on using the procedures in this SOP.
2. Follow the requirements of your state or local health department.
3. Post procedures in a language understood by all food service staff near all dish machines.
4. Fill the dish machine tanks using the automatic filler before use.
5. Run the dish machine for 10 minutes after being filled but before being used for
6. dishes to heat water.
7. Verify that soap and rinse additive dispensers have enough products for the day's use.
8. Scrape and rinse all items before placing them in the machine.
9. Place the rack in the machine and close the door. Ensure that the wash cycle is maintained at a temperature of at least 150°F and runs for a minimum of 2 minutes.

10. Record the temperatures for the wash, rinse, and final rinse cycles and the water pressure in the dish machine temperature log.
  - For High Temp Dishwasher, Temperatures should be at least:
    - Wash - 150°F and runs for a minimum of 2 minutes
    - Rinse - 170°F
    - Final rinse - 180°F. For stationary-rack, single-temperature machines, the rinse must be at least 165°F. Final temperature should not exceed 194°F.
    - The minimum water pressure for the final rinse should be 15-25 psi.
  - For a Low Temperature Chemical Sanitizing Dishwasher, Temperatures should be at least:
    - Wash - 120°F and runs for a minimum of 2 minutes
    - Rinse - 75-120°F
    - Check sanitizer concentration using appropriate test strips.

11. Record the date, temperature, and initial entry on the Dish Machine Temperature Monitoring Form.
12. Run racks of dishes and flatware through the dish machine.
13. Remove dishes from the machine, and allow them to air dry.

## Monitoring

1. The Kitchen Lead will visually observe the warewashing practices of the Food Service staff during all hours of operation.
2. The Kitchen Lead will visually observe that dish machines are properly maintained during all hours of operation.

## Corrective Action

1. Retrain any Food Service staff found not following the procedures in this SOP.
2. Retrain Food Service staff to ensure proper dishwashing procedures are followed.

## Verification and Record Keeping

- The Kitchen Lead will complete the Food Safety Checklist daily to indicate that monitoring is being conducted as specified. The Food Safety Checklist is to be kept on file for a minimum of 3 years.

Date Implemented \_\_\_\_\_ By \_\_\_\_\_

Date Reviewed \_\_\_\_\_ By \_\_\_\_\_

Date Revised \_\_\_\_\_ By \_\_\_\_\_