



Georgia Department of Agriculture Food Safety Division

FOOD SAFETY FACT SHEET

Manual Dishwashing Procedure

The U.S. Centers for Disease Control and Prevention has identified contamination of food equipment as one of the five leading causes of foodborne illness. Research shows that serious illnesses can result when people ingest even a few organisms like *E. coli* 0157:H7 and *Shigella* spp.

The Georgia Department of Agriculture Rules for Retail Food Sales requires that food contact surfaces and utensils be routinely **washed, rinsed, and sanitized**. The sink compartments must be big enough to accommodate the largest cooking equipment and utensils used.

Proper Procedures for Manual Dishwashing Using 3 Compartments

- 1. Wash**
- 2. Rinse**
- 3. Sanitize**
- 4. Air-dry on clean drain board**

General procedures for manual cleaning and sanitizing in a 3 compartment sink are as follows:

Clean sinks before using.

Scrape food debris from utensils and equipment.

Set up the sink:

Section 1- Wash thoroughly in a hot detergent solution (at least 110 °F), draining and refilling as often as necessary to keep the water clean.

Section 2- Rinse by complete immersion in clean hot water to remove detergent, abrasives, etc.

Section 3- Sanitize by immersion in an approved chemical solution at the recommended temperature for at least 30 seconds:

- 50 – 200 mg/L chlorine; mix with very warm to hot water
- 200 mg/L quaternary ammonia; mix with $\geq 75^{\circ}\text{F}$ warm water
- 12.5 – 25 mg/L iodine; mix with $\geq 68^{\circ}\text{F}$ water.

If immersion in hot water is used for sanitizing with no chemical sanitizer, the temperature of the water shall be maintained at 171°F or above and immersion shall be for at least 30 seconds.

Allow all utensils and equipment to air dry on clean drain board drying racks.

Cleaning removes dirt and particle. Solid particles left on inadequately cleaned equipment will cause sanitizers to become ineffective. Sanitizing is necessary to reduce the number of bacteria on the surface to safe levels. Proper cleaning and sanitizing of all surfaces that contact food is necessary to prevent the spread of bacteria and eliminate the possibility of cross-contamination.