

Partners, Performance, People.

# Machine Dishwashing Procedure

### STEP 1 MACHINE SET UP

- Check that spray arms are in place and not blocked.
- Check curtains and scrap trays are in place.
- ✓ Close drains.
- √ Fill machine.
- ✓ Switch heaters on.
- Check dispenser is on, the feedlines clear and chemical in the container.

# STEP 2 WASHING PREPARATION

✓ Rinse ✓ Sort

✓ Scrape



#### STEP 3 RACKING

- Rack plates and bowls on edge, face up, leaning back.
- Rack glasses, mugs and cups on a flat rack, face down.
- Rack pots and bowls on a flat rack, face down.
- Rack cutlery handles down, or flat on rack with no overlapping.
- ✓ DO NOT OVERLOAD RACKS.

#### STEP 4 WASHING

- Check detergent levels.
- Main wash temperature guide -60 to 71 °C\*.
- Rinse temperature guide -82 to 85 °C\*.

\*Reference: FSANZ Appendix 6, Cleaning and sanitising surfaces and utensils.

#### STEP 5 DRYING

 Allow to dry completely on rack before stacking.



# **STEP 6** DAILY MAINTENANCE

- Turn off machine and empty. Always empty water from tank at completion of all major service periods.
- ✓ Turn heaters off.
- Empty and clean scrap trays.
- Clean and unblock spray arms.
- Scrub curtains.
- Rinse inside of machine.
- Wipe outside of machine.

## **POISONS INFORMATION CENTRE 13 11 26**