

Utensil Washing – Mechanical and Manual Employee Training Program

Objectives: The participant will be able to:

- Explain the difference between mechanical and manual utensil washing
- Describe the proper set-up for a three-compartment sink
- Explain the proper way to store cleaned and sanitized utensils

Course Outline:

- I. Introduction
- II. Mechanical Dishwashing
- III. Manual Dishwashing
- IV. How to Set-Up a Three-Compartment Sink
- V. Proper Storage of Cleaned and Sanitized Utensils
- VI. Conclusion/Discussion
- VII. Reference
- VIII. Pre/Post Test

I. Introduction

Proper cleaning, sanitizing and storing of utensils is the first step to ensuring your facility is participating in the most up-to-date food safety guidelines. Some utensils are used in every part of the food preparation process, so ensuring proper cleaning, sanitizing and storing is very important. There are two methods used by food operations to wash utensils: mechanical dishwashing and manual dishwashing.

II. Mechanical Dishwashing

Utensils are frequently cleaned and sanitized in mechanical dishwashing machines. The overall effectiveness of your mechanical dishwashing machine will depend on the following factors:

- Well-planned layout in the dishwashing area – allowing ample space for both scraping and soaking along with enough space for both dirty and clean utensils
- Sufficient **hot** water supply
- Devices which help indicate and verify water pressure and temperature of the wash and rinse cycles in the mechanical dishwashing machine
- Protected storage areas for clean utensils
- Trained staff who are able to operate and maintain the equipment and use the correct chemicals

There are two types of mechanical dishwashing machines: high-temperature machines and chemical-sanitizing machines.

1. **High-temperature machines:** use hot water to clean and sanitize utensils. In high-temperature machines it is important that the water is hot enough, otherwise utensils will not be sanitized. It is also important that the water is not too hot; otherwise food can bake onto the utensils. In order to ensure proper utensil sanitizing the final sanitizing rinse in most high-temperature machines must be at least 180°F. If the machine is stationary rack, single-temperature the water must at least 165°F throughout the cycles.
2. **Chemical-sanitizing machines:** use much lower temperatures to clean and sanitize. It is important to follow manufacturer's guidelines for the proper temperature as different sanitizers require different temperatures. Utensils washed and rinsed in a chemical-sanitizing machine will take longer to air-dry compared to utensils washed in high-temperature machines. Ensure your facility has ample space at the clean end of the machine and an adequate supply of clean utensils at peak serving times.

III. Manual Dishwashing

Food service operations will often use a three-compartment sink to clean and sanitize utensils. For proper cleaning and sanitizing the **sinks** need to be set up properly before use. Follow these procedures:

- First, clean and sanitize all sinks and drain boards prior to use.

- Fill sink 1 with water that is at least 110°F. Add detergent according to the manufacturer's recommendations.
- Fill sink 2 with clean water or establish an area to spray rinse.
- Fill sink 3 with water and sanitizer. Follow manufacturer's guidelines for determining the correct amounts and testing the correct concentration.

<u>Sink 1</u> (Wash) Detergent + Water	<u>Sink 2</u> (Rinse Water) Clean water	<u>Sink 3</u> (Sanitizer) Water + Sanitizer
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IV. How to Set-Up a Three-Compartment Sink

Follow these steps to properly clean and sanitize utensils in a three-compartment sink.

- 1. Rinse, scrape and soak all utensils to prepare for washing in three-compartment sink.**
- 2. Wash utensils in sink one.** Use a brush, cloth towel or scrub pad to loosen food particles. Be sure to change the wash water (water + detergent) when suds are gone and/or water is dirty.
- 3. Rinse utensils in sink two.** Utensils should be free of all food and detergent when rinsed.
- 4. Sanitize utensils in sink three.** Do not rinse after sanitizing utensils as this could re-contaminate them. Be sure to change sanitizing solution when temperature of the water or sanitizer concentration falls below manufacturers guidelines.
- 5. Air-dry utensils on a clean and sanitized surface or drying rack.**

V. Proper Storage of Cleaned and Sanitized Utensils

Store utensils at least six inches off the floor. Protect them from dirt and moisture. Clean and sanitize drawers and shelves before storing clean utensils. Include cleaning and sanitizing utensil storage on your master cleaning schedule.

VI. Conclusion/Discussion

Utensils can be cleaned and sanitized using either mechanical or manual dishwashing methods. Each method requires the use of hot water and/or chemicals which must be properly applied and monitored. Storage areas for clean utensils must also be monitored and maintained to prevent re-contamination of utensils prior to use.

VII. Reference

National Restaurant Association Educational Foundation. *ServSafe Coursebook*. 6 ed. Chicago, IL: National Restaurant Association, 2012.

The information provided in this in-service should not be used to replace policies set by your facility or local jurisdiction. Reinhart Foodservice, L.L.C. values the safety and well-being of their customers and therefore strongly recommends consulting a dietitian, food inspector, or the current FDA Food Code for more information. For more information regarding Reinhart Foodservice's Employee Training Program or other nutrition services, please refer to the RFS Document Library in TRACS Direct or contact us at NSDept@RFSDelivers.com or 888-711-4020.

1. T, 2. F, 3. F, 4. F, 5. T

VIII. Pre/Post Test

Name: _____

(Circle One)

1. T or F Mechanical dishwashing machines need devices to help indicate and verify water pressure and temperature of the wash and rinse cycles.
2. T or F Mechanical dishwashing and manual dishwashing both require machines to clean equipment.
3. T or F The first sink in a three-compartment sink should be filled with water and sanitizer.
4. T or F You never need to scrape or soak utensils before washing in a three-compartment sink.
5. T or F Utensils should be stored at least six inches off the floor after cleaning and sanitizing.