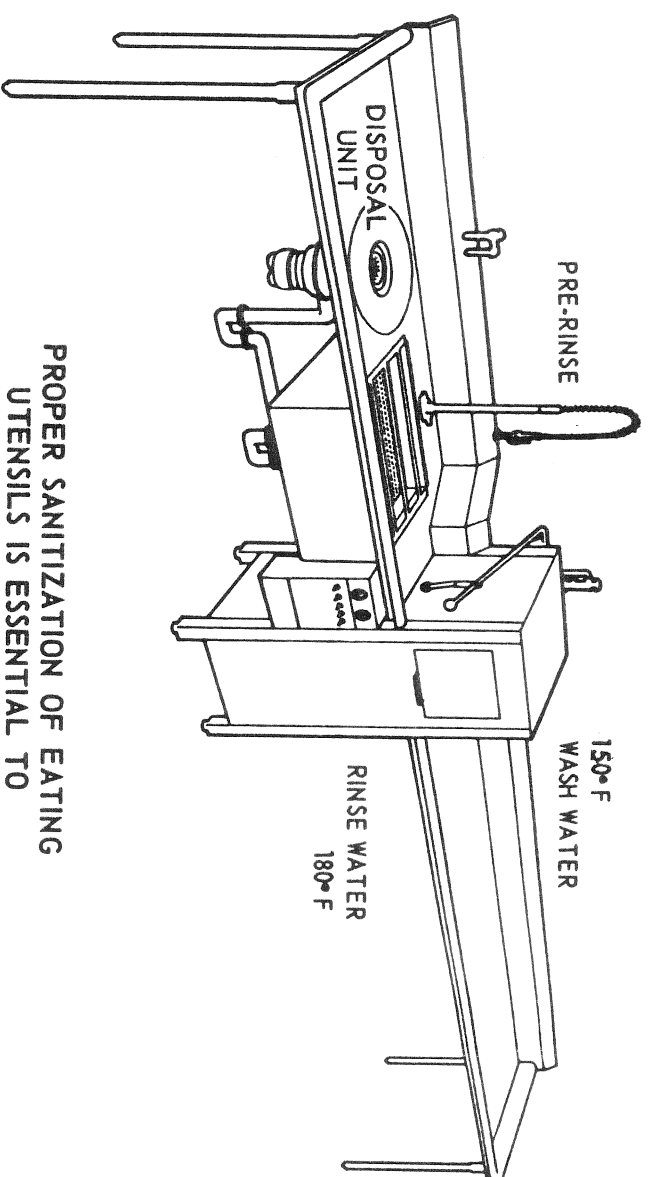


MECHANICAL DISHWASHING



PROPER SANITIZATION OF EATING
UTENSILS IS ESSENTIAL TO
GOOD FOOD SERVICE

ADEQUATE FACILITIES :

1. Soiled dish table ahead of disposal.
2. Proper racks for dishes, cups, and silverware.
3. A sufficient hot water supply.
 - a. Wash water temperature 150°F or more.
 - b. Rinse water temperature 180°F or more. Requires properly sized booster heater or mixing valve.
 - c. Temperature gauges for wash and rinse water.
4. Gauge cock on rinse line to install pressure gauge. Pressure must be 15-25 p.s.i.

MACHINE MAINTENANCE

1. Remove wash arms and caps, if so equipped, and clean the jets.
2. Check and clean the final rinse spray arms and nozzles.

RECOMMENDED PROCEDURE :

1. Pre - scrape — segregate and stack.
2. Rack and pre - flush.
3. Check compound for proper strength. An automatic detergent dispenser is recommended.
4. Check rinse water temperature (maintain at 180 ° F.).
5. Remove rack to clean dish table for air drying.

HANDLING AND STORAGE :

1. Allow dishes to air dry.
2. Keep all glassware and cups inverted.
3. Use trays and racks for proper handling and storage.
4. Stack trays — keep dishes covered or enclosed.
5. Careful handling of all dishes is essential.