



# Orientation

## Cleaning and Sanitizing Dishes, Pots and Equipment

### By machine:

If you use a dishwasher it must be commercial grade and meet the Ontario Food Premises Regulation (O. Reg 493/17). This code sets out the minimum standards that each food premises must meet.

- Scrape off food scraps and rinse dishes.
- After rinsing, the sanitizing cycle uses hot water at 82°C (180°F) for 10 seconds or an approved chemical sanitizer (Chlorine: 100 ppm; Quaternary Ammonium: 200 ppm; or Iodine: 25 ppm) in water of at least 24°C (75°F).
- Do not overcrowd the machine and invert cups, bowls and glasses.
- You may need to pre-soak some utensils before placing in the machine.
- Ensure the machine is cleaned and maintained regularly.

### Hand Washing Dishes:

You will need a two or three compartment sink (or bins) for washing dishes by hand.

- Scrape off food scraps and rinse dishes.
- Wash dishes with detergent and clean warm water.
- Rinse dishes with clean water.
- Sanitize dishes by letting them sit for at least 45 seconds in clean water that contains a chemical sanitizer. Check with the custodian at your school/agency to see which food grade sanitizer should be used.
- The temperature of the water and sanitizer mix should be at least 24°C (75°F).
- Always use an approved sanitizer and follow the manufacturer's directions. The sanitizer will have to be mixed to the approved concentration.
- Place dishes on a clean, non-porous, sloped rack or paper towels and let them air dry.
- Do not dry with tea towels. Clean paper towels can be used to dry equipment.

*Let's Get Cookin'!*



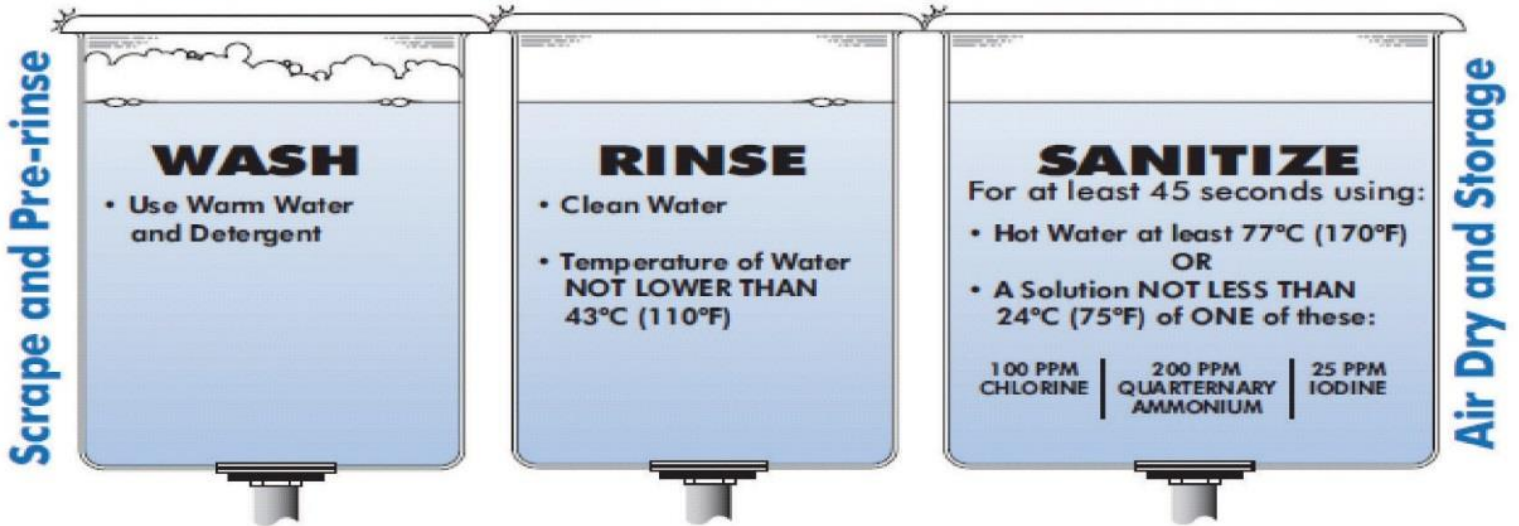
# CORRECT DISHWASHING PROCEDURE

## The Three Sink Method

### First Sink

### Second Sink

### Third Sink



*Let's Get Cookin'!*