



FOOD SAFETY & SANITATION

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The Everclean Report

Dish Machines 101

How do you know if your dish machine is working properly?

First, dish machines require proper maintenance. Unclean dish machines result in unclean wares.

1. Wash the curtains & scrap trays.
2. Clean the pump screen & overflows.
3. Clean the wash & rinse arms & nozzles.
4. Flush out the wash tank.

Second, every dish machine should have a plate prominently displayed on it that states the proper wash and rinse temperatures. Some machines can be used as either high-temp or low-temp - on these machines the plate will indicate the proper temperature ranges for both set-ups.

LOW TEMP MACHINES

A machine that uses chemicals to sanitize should follow the manufacturer's recommendations or the guidelines below. Use test strips to verify the concentration.

| Chemical | Concentration | Minimum Temp of Rinse Cycle |
|----------|---------------|-----------------------------|
| Chlorine | 25 ppm | 120°F |
| | 50 ppm | 75-100°F |
| | 100 ppm | 55°F |

Chemical Poisoning = Foodborne Illness

Chemical residues can enter the food supply and cause illness. Detergents, cleaning compounds, drain cleaners, polishes and sanitizers are just a few of the supplies necessary for the maintenance of a sanitary food establishment. Improper concentrations or improper rinsing of detergents and cleaners from food contact surfaces such as equipment, utensils or tables can leave behind a toxic residue.

Sodium hydroxide, a chemical found in most of the aforementioned cleaning supplies, is the most common culprit in foodborne illnesses caused by chemical poisoning. The first symptoms - burning of lips, mouth and throat - begin within a few minutes. Vomiting, abdominal pain and diarrhea are additional signs of illness. Severe burns, lung damage, and even death could result. Prevention of contamination is best achieved by:

- Properly training personnel on cleaning and sanitizing.
- Reading and following label instructions on cleaning chemicals.
- Storing cleaning chemicals away from food and food contact equipment.
- Maintaining cleaning chemicals in the original, properly labeled container.
- Prohibiting the use of empty chemical containers for food storage.

Focused Training: Nozzles

14% of food contact surfaces deducted so far this year have been due to unclean soda, tea, or hot water nozzles. Considering that soda, tea & hot water do not cause foodborne illness, why the fuss about keeping nozzles clean? The answer - the accumulation in a nozzle can harbor bacteria & contaminate the beverage.

Too often nozzles are only soaked in soda water or a sanitizer solution. Nozzles & guns require more than just a soak. They must be washed, rinsed & sanitized. Coke & Pepsi offer special brushes that clean the inside of the nozzles. If you do not have one, ask your service representative for a new brush. Some operators run the soda nozzles through the dish machine. Whatever method for cleaning you use, never forget to clean before you sanitize.

Any comments or questions should be directed to info@evercleanservices.com

Special Interest Articles:

- Dish Machines 101
- Chemical Poisoning
- Focused Training: Nozzles

HIGH TEMP MACHINES

- **WASH CYCLE** - The temperature of the wash solution in dish machines that use hot water to sanitize should follow the guidelines below:

| | |
|----------------------------------|-------|
| Stationary rack, single temp | 165°F |
| Stationary rack, dual temp | 150°F |
| Single tank, conveyor, dual temp | 160°F |
| Multi-tank, conveyor, multi-temp | 150°F |

- **RINSE CYCLE** - The temperature of the rinse solution should be:
 - 160°F at the plate
 - 180-194°F at the manifold
 - No less than 165°F for a stationary rack, single temp machine.
 - Water should not be greater than 194°F in any machine. If the water is hotter than this it will turn into steam and not sanitize effectively.
- **PRESSURE GAUGE**
 - Desired reading = 15-25 psi
 - If less than 15 psi the machine is not able to sanitize properly because the pressure during the rinse cycle is too weak.
 - If greater than 25 psi the hot water heater may have to overcompensate which can cause up to three problems: a wash or rinse cycle that is too cold, an excess use of water, and lost money due to this waste.

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