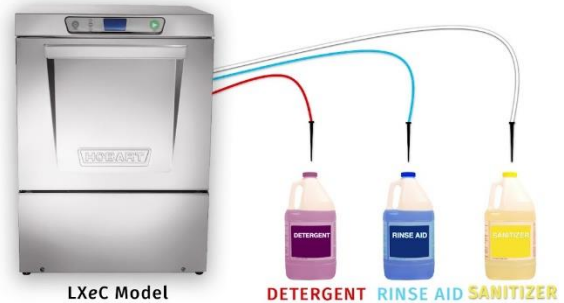




Chemical-Sanitizing Dish Machine Requirements



Wash Solution: Must be at least 120°F

Chemical Sanitizer: Must be an approved solution of chlorine, iodine, or quaternary ammonium and used in accordance with the EPA-registered label use instructions

Sanitizer concentrations & contact times:

Chlorine: 50-100ppm for 7-10 seconds

Iodine: 12.5-25ppm for 30 seconds

Quaternary Ammonium: 200-400ppm for 30 seconds

Sink & Surface Cleaner Sanitizer: 272-700ppm for 30 seconds

Factors influencing the effectiveness of chemical sanitizers:

Concentration: The presence of too little sanitizer will result in an inadequate reduction of harmful microorganisms, while too much can be toxic. The concentration of the sanitizing solution shall be accurately determined by using a test kit or other testing device.

Temperature: In a chemical sanitizing machine, the rinse temperature should be between 75°-120°F for the sanitizer to be effective.

Contact Time: For the sanitizer to kill harmful microorganisms, the cleaned item must be in contact with the sanitizer for the recommended length of time.

Methods for sanitizing: Equipment food contact surfaces and utensils shall be sanitized in chemical, manual, or mechanical operations through immersion, manual swabbing, brushing, or pressure spraying methods.



Helpful Tips & Troubleshooting

- 1) Keep your ware washing machine in good repair and always operate in accordance with the machine's data plate and other manufacturer's instructions. Check the machine for cleanliness at least once a day.
- 2) Scrape, rinse, or soak items before loading them into the machine. Load racks correctly and use racks designed for the items being washed.
- 3) Check temperatures and pressure once a day. Check the sanitizer concentration using the appropriate test kit at least once per day.
- 4) Does the dish machine have the correct chemicals hooked up? The dish machine should have the following:
 - a. Detergent—detergents penetrate soil quickly and soften it
 - b. Rinse Aid—helps water run off dishes to promote better drying
 - c. Sanitizing Solution—kills bacteria on surfaces
- 5) Make sure all detergent and sanitizer dispensers are properly filled. Does the container of sanitizing solution have product in it? Does it appear to be low?
 - a. If empty or low on solution, replace with a full container and prime the sanitizer by holding down the prime button on the unit.
- 6) Does the solution have an old date on the bottle, or does it appear to be clear in color?
 - a. If so, it is possible that the solution is old or expired. Chlorine solution should have a yellow tint to it and should emit a strong chlorine/bleach scent.
- 7) Is the dispensing tube inside of the container in contact with the sanitizing solution? Check the bottom of the tube to ensure that it is not bent, broken, or out of the product.
- 8) Does the dispensing tube appear to have an air bubble or kink in the line?
 - a. If tubing is bent or twisted, try to straighten tubing out.
 - b. If an air bubble is present, use the sanitizer prime button on the machine to force product through the line, removing the air bubble.
- 9) When the machine is being primed, check the end of the dispensing tube to confirm that product is flowing out through the tube. Verify that the tube that is dispensing product is connected to the bucket of sanitizing solution and not a different product.
- 10) If all troubleshooting steps have been completed and the unit is not dispensing sanitizer at a concentration effective for sanitizing, notify management and contact a dish machine technician for service.