



November
2022



Bite-Sized Food Safety

Food safety resources
for front-line managers
to train food workers

Scrape → Wash → Rinse → Sanitize → Air Dry

ASK: What is the proper sequence for cleaning tableware and kitchenware?

ANSWER: Scrape, Wash, Rinse, Sanitize, and Air Dry

ASK: Why do we scrape the dishes before we wash them?

ANSWER: To keep the wash water from becoming a soup of food waste that makes it difficult to get the dishes clean.



ASK: Why are dishes rinsed before being sanitized?

ANSWER: To remove any detergent, loose food waste, or abrasives.

ASK: Why can't you rinse and sanitize the dishes in one step?

ANSWER: Detergent or food waste may prevent the sanitizer from working properly.

ASK: Why should dishes be washed in warm (at least 110°F) water?

ANSWER: Oils, fats, and greases liquify in warm water making the dishes easier to clean.

ASK: When should dishes, tableware, or kitchenware be soaked before washing?

ANSWER: When food is dried, baked, or burned onto the surface to be cleaned.



ASK: What chemicals are approved for sanitizing tableware and kitchenware? What sanitizer concentrations are required?

ANSWER: Three chemicals are commonly used for sanitizing.

- 1) Chlorine at a concentration of 50-100 ppm (with water temperature of 75°F or more and water pH of 8 or less) for at least 7 seconds
- 2) Quaternary ammonium compounds (Quats) used at a concentration as specified on the manufacturer's label (typically 200 ppm) (with water temperature of 75°F or more and water hardness of 500 mg/L or less) for at least 30 seconds
- 3) Iodine with a concentration of 12.5-25 ppm (with water temperature of 68°F or more) for at least 30 seconds



ASK: Can hot water be used instead of a sanitizer?

ANSWER: Yes, but the water must be VERY HOT (171°F or above) for 30 seconds. The danger of burning oneself is significant.

ASK: How should the things you wash be dried?

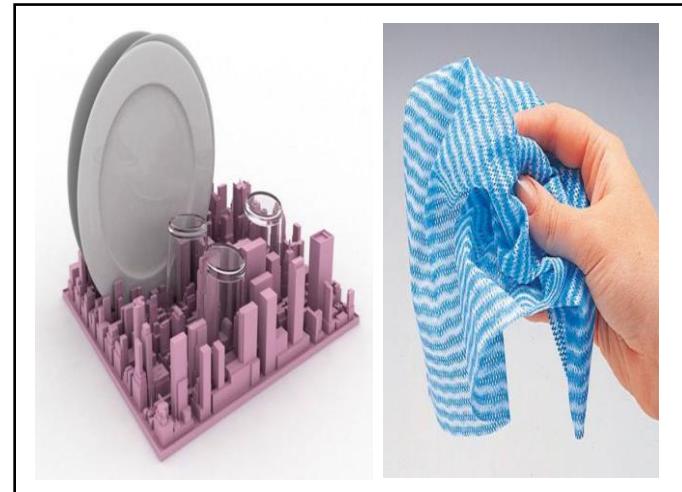
ANSWER: They should be air-dried on a drainboard or drying rack. A clean dry paper towel or dish towel may be used to remove any final drops of water.

ASK: How can you tell when you have the right concentration of sanitizer?

ANSWER: Test the concentration of the sanitizer in the sink using a test strip.

ASK: What should you do if the concentration is too low or too high?

ANSWER: Add more sanitizer a little at a time if the concentration is too low. Add more water a little at a time if the concentration is too high. Use your test strips to confirm when the concentration is right.

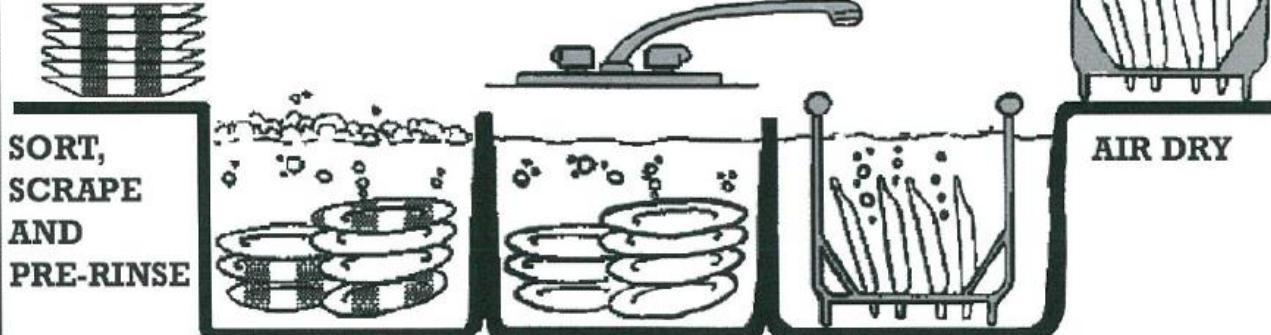


Scrape → Wash → Rinse → Sanitize → Air Dry

Manual Dishwashing

Multi-Service Utensils

3 Compartment Sink



Sink 1: **WASH**

warm water and detergent

Sink 2: **RINSE**

clean water

Sink 3: **SANITIZE**

at a minimum temperature
of 75°F for at least
1 minute:

- 50 ppm chlorine solution
OR
- 200 ppm quaternary
ammonium solution
OR
- 12.5 ppm iodine solution
OR
- clean water at a minimum
temperature of 170°F
for 30 seconds

NOTE: For simplicity this poster recommends a one-minute contact time for all sanitizers. In some cases, the Food Code specifies shorter times.