

**MADISON COUNTY HEALTH DEPARTMENT
101 EAST EDWARDSVILLE ROAD
WOOD RIVER, ILLINOIS 62095
(618)692-8954**

DISHWASHING PROCEDURES

1. 3-COMPARTMENT SINK:

- 1st compartment - wash (detergent)
- 2nd compartment - rinse (clean water)
- 3rd compartment - sanitize (approved sanitizer)*

*Chemical sanitizer-immersion 1 minute at 75° F
Heat- 30 seconds at 170° F (immersion)

Types of approved sanitizers:

- a. Chlorine (bleach) 50-100ppm
- b. Iodine 12.5-25ppm
- c. Quaternary Ammonia (QA) 200ppm

Chemical test kit that measures parts per million concentration of solution is required.

2. MECHANICAL DISHWASHERS:

- Equipment and utensils shall be properly pre-scraped or pre-soaked.
- Dishwashers must have working thermometers on each tank to check water temperatures.

Types of mechanical dishwashers:

- a. Chemical - wash water temperature must be at least 120° F and final rinse water 75° F
- b. Heat - wash water temperature must be 150° F, rinse water 180° F

WIPING CLOTHS: For sanitizing clean-in-place items, wiping cloths must be stored in a sanitizing solution. See above types of approved sanitizers.