HAZARDS PRESENT

- Chemical irritation
- Sharp objects
- Splash
- Burn – hot water

ADDITIONAL REQUIREMENTS

- Equipment orientation and teacher instruction.
- Wear appropriate footwear. Shoes must be fully enclosed, no open toes. E.g. sandals
- Aprons must be worn.
- WHMIS training
- Long and loose hair must be tied back.
- Paper towels and sanitizing solution – Food Services 2000 Sanitizer (200ppm)

SAFE WORK PROCEDURE

Equipment must be washed, rinsed, and sanitized after each use to ensure the safety of food served to children.

CLEANING/SANITIZING PROCEDURE: 2 Compartment Sink Method

1. Wash your hands. Use regular soap and wash as per hand washing procedures. Use paper towels to dry your hands. Fabric hand towels are not allowed. Use nitrile or rubber dish washing gloves to prevent hands from coming into contact with detergents and sanitizers.

2. The 2-compartment sink method is allowed to be used only when washing/rinsing/sanitizing very minimal amounts of cooking utensils or large pots that will not fit in the commercial dishwasher. Reusable dishes should be cleaned and sanitized using either the 3-compartment sink method or dishwasher.

3. Utensils, multi-service articles, equipment and food contact surfaces must be cleaned and sanitized after each use.

4. Ensure that each basin is clean and sanitized prior to filling them.

5. Scrape, rinse and/or soak all items before washing them. Try to remove as much food as possible in a waste bin or scrap container. This will help keep the dish water cleaner.

6. The 1st sink is for washing with hot, soapy water at a range of 35-43°C (95-110°F). You should have a good scrub brush on hand. Remember to replace with clean, hot, soapy water when it begins to drop temperature, suds are gone or the water becomes dirty. If using only a 2 basin sink, dishes can be rinsed by spraying with water 43°C (110°F) to remove all traces of detergent.

7. To be thoroughly cleaned, health code requires this last step, which is the sanitize stage. The 2nd sink should be filled with sanitizer, Food Services 2000 Sanitizer (200ppm) to ensure bacteria are removed from all surfaces. The dishes should soak in a mixture of sanitizer mix for at least one
minute. Test strips are required to be used to ensure the sanitizer is mixed to manufacturer’s standards of 200 ppm. Check the pH levels often, as sanitizer will diluted with rinse water over time.

8. The only recommended way for drying the dishes after sanitizing is by air drying – no wiping the dish down with a towel, just let it air dry. After being rinsed and sanitized, equipment and dishes should **not** be rinsed before air-drying.

CLEANING/SANITIZING PROCEDURE: 3 Compartment Sink Method

1. Ensure that each basin is clean and sanitized prior to filling them.

2. Scrape, rinse and/or soak all items before washing them. Try to remove as much food as possible in a waste bin or scrap container. This will help keep the dish water cleaner.

3. The 1st sink is for washing with hot, soapy water at a range of 35-43°C (95-110°F). You should have a good scrub brush and scouring pad on hand. Remember to replace with clean, hot, soapy water when it begins to drop temperature, suds are gone or the water becomes dirty.

4. The 2nd sink is for rinsing and should be filled with hot water at around 43°C (110°F). The cleaned dishes should be dipped/rinsed in the water until no more detergent is present on the dish. If it becomes hard to get the detergent off, you should refill the basin with new, hot water.

5. To be thoroughly cleaned, health code requires this last step, which is the sanitize stage. The 2nd sink should be filled with sanitizer, Food Services 2000 Sanitizer (200ppm) to ensure bacteria are removed from all surfaces. The dishes should soak in a mixture of sanitizer mix for at least one minute. Test strips are required to be used to ensure the sanitizer is mixed to manufacturer’s standards of 200 ppm. Check the pH levels often, as sanitizer will diluted with rinse water over time.

6. The only recommended way for drying the dishes after sanitizing is by air drying – no wiping the dish down with a towel, just let it air dry. After being rinsed and sanitized, equipment and dishes should not be rinsed before air-drying.
3-COMPARTMENT SINK METHOD

Scrape
Sink #1
Wash

Sink #2
Rinse

Sink #3
Sanitize
Air Dry

REGULATORY REQUIREMENTS

- WS&H Act W210, Section 4, 5, 7, 7.1
- Mb. Regulations 217/2006,
  - Part 2, Safe Work Procedures
  - Part 35, WHMIS
  - Part 36, Chemical Biological Substances
- Public Health Act; Regulations & Guidelines
- Department of Agriculture
- Iowa State University – Food Safety Program for Schools
- Industry Standards