

DISH MACHINE PROCEDURES WHEN DEALING WITH AN OUTBREAK



LOW TEMPERATURE MACHINES



◇ Wash and rinse temperatures are to be a minimum of 120°F. This is controlled by the incoming water to the machine. If the temperature drops below that, there are no adjustments on the machine to raise the temperature. Incoming water temperature is controlled by the customer.



◇ There are no minimum requirements for the level of detergent used in the wash cycle. TMA/Chemnet Systems distributors will set your detergent level at an appropriate level to remove the soils and keep them suspended until they can be washed away down the drain. Best practices are to minimize the amount of soils going into the dish machine by using good pre-scraping procedures.



◇ Rinse temperatures require a minimum temperature of 120°F. This is controlled by the incoming water to the machine and is controlled by the customer.

◇ An E.P.A registered sanitizer is used in the rinse cycle to sanitize the surfaces. This is typically a chlorine based product. The active chlorine in the rinse solution must be between 50-100 parts per million (ppm). TMA/Chemnet Systems recommends a setting of 75-100 ppm to ensure the level does not drop below 50 ppm due to normal wear and tear of the dispenser squeeze tube.

◇ Temperatures and chlorine levels should be checked and recorded daily although TMA/Chemnet Systems recommends doing this at the start of each shift.



◇ Cleaned items need to be completely air dried before storing and should be handled minimally to avoid any contamination. Additionally, hands should be washed prior to handling clean items.

HIGH TEMPERATURE MACHINES



◇ Wash temperature should be as indicated on the machine's data plate, typically between 150-160°F. The temperature can be adjusted by your distributors service technician.

◇ There are no minimum requirements for the level of detergent used in the wash cycle. TMA/Chemnet Systems distributors will set your detergent level at an appropriate level to remove the soils and keep them suspended until they can be washed away down the drain. Best practices are to minimize the amount of soils going into the dish machine by using good pre-scraping procedures.



◇ Rinse temperatures needs to be a minimum of 180 - 197°F at the temperature gauge. This can be adjusted by your distributors service technician at the booster heater used to raise the incoming water supply temperature.



◇ Sanitation is achieved by raising the surface temperature of the items in the dish machine to a minimum of 160°F. This can be verified by using a non-reversible temperature test strip or a dish machine temperature plate.

◇ Temperatures should be checked and recorded daily although TMA/Chemnet Systems recommends doing this at the start of each shift.



◇ Cleaned items need to be completely air dried before storing and should be handled minimally to avoid any contamination. Additionally, hands should be washed prior to handling clean items.



For more information, contact your TMA/Chemnet Systems representative.

www.chemnet-systems.com

