

# Dishwashing

Funded by Act No. 92, of P.A. 2000,  
Industry Food Safety Educational Fund

- Pre-rinse** Scrape, or soak to remove large food particles.
- Wash** Wash in a clean, hot (110°F) detergent solution.
- Rinse** Rinse thoroughly in another compartment with warm, clear water
- Sanitize** Use a chemical sanitizer (**Chlorine, Quaternary Ammonium or Iodine**) mixed at the proper concentration per manufacturer's directions
- Air dry** Place on a clean drain board to air dry



Pre-rinse



Wash



Rinse



Sanitize



Air dry

# Wash Your Hands

Always wash your hands before beginning work

- How**
  - Warm running water at a designated handsink
  - Lather and rub hands together for 15 seconds
  - Clean under fingernails
  - Rinse thoroughly
  - Use sanitary drying device
  - Avoid touching faucet/door handles by using a disposable towel or other means

- When**
  - Handling raw meat
  - Changing gloves
  - Touching hair, body, or clothing
  - Eating, drinking, or smoking
  - Using restroom
  - Busing tables



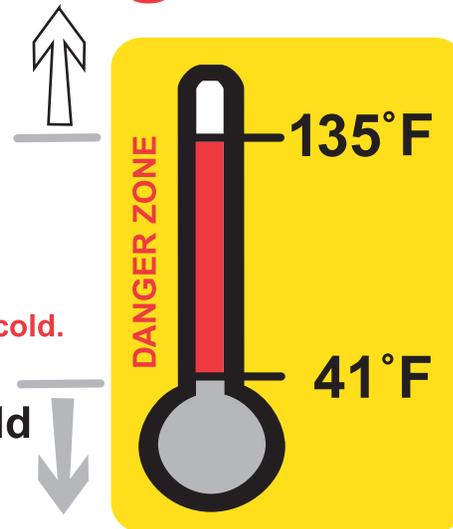
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# Safe Temperatures for Food Storage

Keep Hot Foods Hot  
(135°F and above)

In order to avoid  
the growth of bacteria,  
hot foods must be kept hot  
and cold foods must be kept cold.

Keep Cold Foods Cold  
(41°F and below)



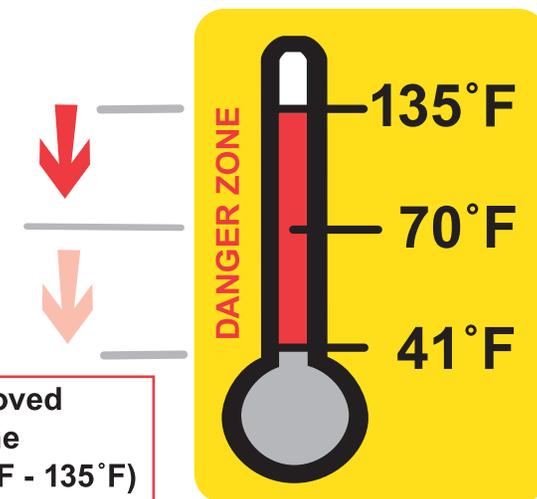
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# Two Stage Cooling

Hot food must be cooled completely within 6 hours  
to avoid the growth of bacteria.

In the first 2 hours  
food must be cooled  
from 135°F to 70°F.

In the next 4 hours  
food must be cooled  
from 70°F to 41°F.



Foods must be moved  
quickly through the  
**Danger Zone** (41°F - 135°F)

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