

COMMERICAL DISHWASHERS

Food businesses must have cleaning and disinfection procedures in place to ensure the effective removal of pathogenic (illness causing) bacteria from all surfaces and equipment involved in food preparation. Dishwashers do not use chemical disinfectants and so rely on a mix of hot water and detergent to remove and kill bacteria.

Properly maintained dishwashers spray equipment with hot water at a temperature of more than 80°C providing a contact time of at least 15 seconds (known as a time/temperature combination). This is sufficient to disinfect equipment.



Recent dishwasher surveys carried out by food inspectors in the UK found that suitable time/temperature combinations are not always being achieved by dishwashers. One check found the water temperature during a cycle to be only 40°C. This is a temperature that will actually support the growth of bacteria present in the water or on equipment. Therefore, equipment is likely to be dirtier and potentially unsafe after it has gone through a cleaning cycle.

When using a dishwasher you should check that:

- Trays/racks that enter the dishwasher are clear of dirt/food debris
- Dishes/equipment/utensils that need to be cleaned have been properly scraped of excess food debris
- Dishes/equipment/utensils are racked properly in trays
- On conveyor type machines, curtains are intact and in proper position
- Tank interior is clear of build-up of lime, food debris etc.
- Reservoir tanks are drained and refilled at least once a day, twice in busy kitchens
- Wash and rinse nozzles are clear of obstructions
- Filters and drains are free of food debris

Ensure that your dishwasher is regularly maintained by a competent person to ensure that it is operating correctly.

As with all catering equipment always follow the operating and safety instructions.

Staff must be trained on how to use equipment.