Dishwashing

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.

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)

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

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)