

## Dishwasher Transcript

Sylvia is a nutritionist at ABCD Head Start in Boston, Massachusetts. She will be demonstrating the safe procedures for operating a dishwasher. Because you will be working with hot equipment and chemicals using and cleaning a dishwasher can be dangerous. Please review this segment on electrical safety before using this piece of equipment.

There are four basic styles of dishwashers:

The under counter dishwasher is a commercial fast cycleware washing machine similar to home dishwashers.

The door style is one where dishes in a rack are washed by jets of water and detergent. These are operated by opening a door, inserting a rack of dishes, closing the door and starting the machine.

The conveyor style is where dishes in racks are moved by a conveyor through the machine and the various cycles.

The flight type sends dishes through the machine on a continuous conveyor designed similar to rack pegging. Specialized racks are used for glassware and flatware and sent through the machine on the pegged conveyor.

Types of dishwashers vary in the temperature of the water used to sanitize.

Some use high temperatures or hot water, others use low temperatures during the sanitizing cycle. High temperature machines rely on the temperature of the water to clean and sanitize. A

built-in thermometer monitors water temperatures. When using high temperature machines make sure the booster heater is on. Low temperature machines use chemicals with water temperature between 75 and 120 degrees to sanitize wares. Because the water temperatures may vary depending on the sanitizer used it is important to follow the manufacturer and detergent company's recommendations.

This illustration shows the parts of the dishwasher that you should know.

Before using a dishwasher you need to follow a few general safety guidelines.

Do not wear loose clothing or jewelry because they can get caught in the equipment.

Use rubber mats in front of the dishwasher and wear the proper non-slip shoes to prevent slips and falls. Remember that you are working with hot equipment, steam and chemicals all of which are dangerous.

Be careful of steam escaping as you open the doors and hot metal inside the

Dishwasher. Avoid contact with all. Also if there is

any water on the floor around the dishwasher be sure to mop it up as soon as possible.

Never open the dishwasher doors or put your hands in the dishwasher while the cycle is running. Wait for the cycle to finish.

Now, Sylvia is going to show you how to safely use a high temperature conveyor style dishwasher to clean trays.

First, check that the machine power sources are off. Fill the tank with the recommended type and amount of detergent. If you have an automatic detergent dispenser and rinse dispenser make sure that the dispensers are filled. Next, close all dishwasher doors and turn the power switch on. Then scrape dishes with a rubber scraper and load the dishes on to the rack. To ensure proper cleaning and sanitizing do not overload the rack, stack dishes on top of one another, or allow dishes to touch.

Pre-rinse the dishes in the rack. When the dishwasher indicates that it is full with water put the rack into the dishwasher.

Remember to change gloves and wash hands between soiled equipment and handling clean equipment. It is better to have a second person on the clean side of the machine. When the rinse cycle is complete the dishes or racks will exit the machine. Allow the dishes to air dry on the rack. When you are finished using the machine turn the dishwasher off and follow lock out tag out procedures.

### Safe cleaning directions.

Now that you have finished using the dishwasher clean and sanitize the equipment. First, check that the dishwasher is off and drain the machine tanks by pulling the drain lever. Remove all debris from the strainers and the curtains. Scrub with a stiff brush, detergent and water.

Clean and sanitize these parts in the pot and pan sink. Sanitizing time will depend on the type of sanitizer used. Check your operations standard operating procedures. Wash, rinse and sanitize any removable parts as recommended by the specific manufacturer's guidelines. Then spray the interior of the machine with a hose and then clean the exterior with a soft cloth or sponge and a diluted non-abrasive cleaner. Rinse and air dry. After allowing to air dry you can reassemble the dishwasher. If you believe your dishwasher is not working properly tell your supervisor. Never try to fix it yourself or ask anyone who is not trained.

This concludes the dishwasher segment of the training. Please take a few minutes to answer the review questions provided by your supervisor.

You should get a demonstration in addition to this training to ensure your safety when using the equipment. If you have any questions or need more help to safely operate the equipment ask your supervisor. Remember that dishwashers may be different and you should always refer to the user's manual provided by the manufacturer for more specific instructions or ask your supervisor.

