

Food Establishment Training Record

For Dishwashers

CHECK EACH ITEM ONCE REVIEWED WITH EMPLOYEE

Personal Health and Cleanliness

- Keep hair restrained with a hat or hair net.
- Keep purses, coats and personal items in designated storage area.
- Do not eat, or drink from an open cup, while working.
- If you have any open sores, boils or infected wounds these must be covered with an impermeable bandage. If a wound is on a hand use a single use glove over the bandage.

Sanitation of Facility, Equipment, Supplies and Utensils

- Manual 3-bay sink Wash-Rinse-Sanitize method
 - Sanitizer bay temperature must be minimum 75°F
 - Sanitizer must be either 170°F, 50-100 ppm chlorine, or 150-400 ppm Quat
 - Dishes to remain in sanitizer for one minute, or per manufacturers recommendation
 - Dishes to be air-dried prior to stacking
- Automatic dishwasher – low temp machine
 - Wash/Rinse temp - 120°F minimum
 - Sanitizer rinse - 120°F minimum
 - Sanitizer Rinse concentration 50-100 ppm chlorine
- Automatic dishwasher – high temp machine
 - Wash/Rinse temp - 150°F (check manufacturers guide)
 - Sanitizing Rinse - 180°F minimum
- Do not mix detergent and sanitizer in the same bucket/bay unless approved by the manufacturer
- You must have test strips for your sanitizer and know how to use them
- If equipment is broken or in poor condition report it to the manager

Handwashing

- Always wash your hands
 - Just before you start work
 - After touching any bare body part or hair
 - After eating, drinking or tobacco use
 - After using the restroom, coughing, sneezing, blowing your nose
 - Before you start handling clean utensils, dishes, glasses
 - Between racking/handling dirty dishes and handling clean dishes
 - Anytime your hands become soiled.
- Use a designated handwashing sink; use warm water and soap, scrub your hands well for 15 seconds, rinse then use paper towel to dry your hands (do not use a common towel or your apron etc.). Keep the sink handles clean. If you got something on them, clean them before you leave the sink.

- The handwashing sinks are not to be used for any other purpose and must be accessible at all times. Do not block the sinks with equipment, trash cans etc.

Date: _____

Employee: _____ (print) _____ (sign)

Trainer: _____ (print) _____ (sign)