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FOOD SAFETY 101: WAREWASH PROGRAM

Food Safety and Public Health Matters Webinar Series

With Ecolab Training Managers
Larry Vinson and Denis Stedman



YOU MIGHT BE WONDERING...

1. What can I do to keep my operation optimized and efficient?
2. How can I keep guests highly confident during and after COVID-19?
3. How can I help keep my employees safe and focused?
4. Is it safe to use reusable ware in my dishmachine?



INSTITUTIONAL TRAINING DEPARTMENT 2019

122

NEW ASSOCIATE
CLASSES

758

NEW ASSOCIATES
TRAINED



57
Total
Sessions

756
Field
Associates

CLASSES CONSIST OF:

NEW HIRE

Safety, Technology, Warewashing, Laundry,
Housekeeping, Facilities, Pool & Spa

LEADERSHIP

Coaching, Training, Self-Development



CONTINUING EDUCATION

Tenured Field Associates

PERCEPTION OF WARE

Proper Warewashing
Procedures = Time Well
Spent

In every restaurant, one ingredient cannot be overlooked:
clean dishes and utensils.

That's why it's important to recognize your dish crew for the important role they play. Whether they wash manually or with a machine, training them to follow proper warewashing procedures is time well spent.

Continuous monitoring – to make sure they always follow the recommended steps – and **ongoing reminders and reinforcement** will help keep your defense strong day in and day out.

>> **DIRTY TABLEWARE** can color customer perceptions of the quality of the food you serve and your entire operation.¹

WORSE, it can expose your customers to dangerous foodborne illnesses – and put your restaurant at risk of a food safety crisis.

proper
warewashing
procedures =
TIME WELL
SPENT

What practices are best practices when it comes to warewashing?

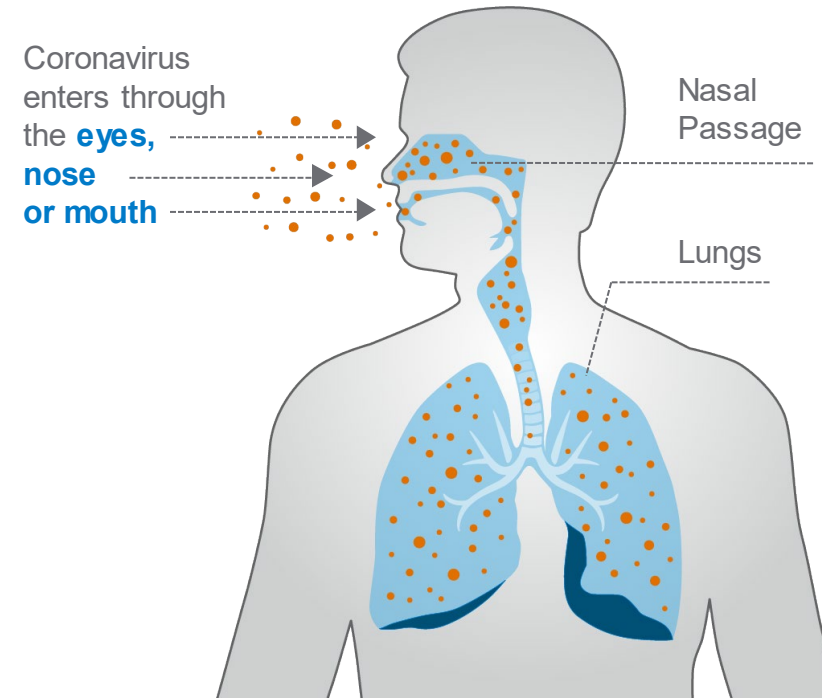
THE FOLLOWING BASICS – for machine and manual washing – are recommended.

HOW DOES CORONAVIRUS SPREAD?

It depends on the particular coronavirus.

Human coronaviruses **may spread by respiratory droplets from an infected person to others through:**

- **The air** by coughing and sneezing
- **Close personal contact**, such as touching or shaking hands
- **Touching** an object or surface with the virus on it, then touching your mouth, nose or eyes before washing your hands



Transmission from person to person is occurring with **COVID-19**. Surveillance continues.

WHAT ABOUT FOOD SAFETY?

Standard food safety practices are encouraged, beginning with avoiding direct, unprotected contact with live animals and surfaces in contact with live animals.

- Avoid consuming raw or undercooked animals or sick animals.
- Avoid cross-contamination by properly handling raw meat, milk or other animal materials.
- Properly clean and sanitize food contact surfaces including hands and utensils.



➤ **Currently, there is no evidence that COVID-19 is transmitted to humans through food.**

GENERAL INFECTION PREVENTION GUIDELINES

Preventative measures that may help prevent an outbreak of COVID-19

Monitor News & Advice from Public Health Agencies

- Follow local public health recommendations related to local infection activity & need for isolation & closing

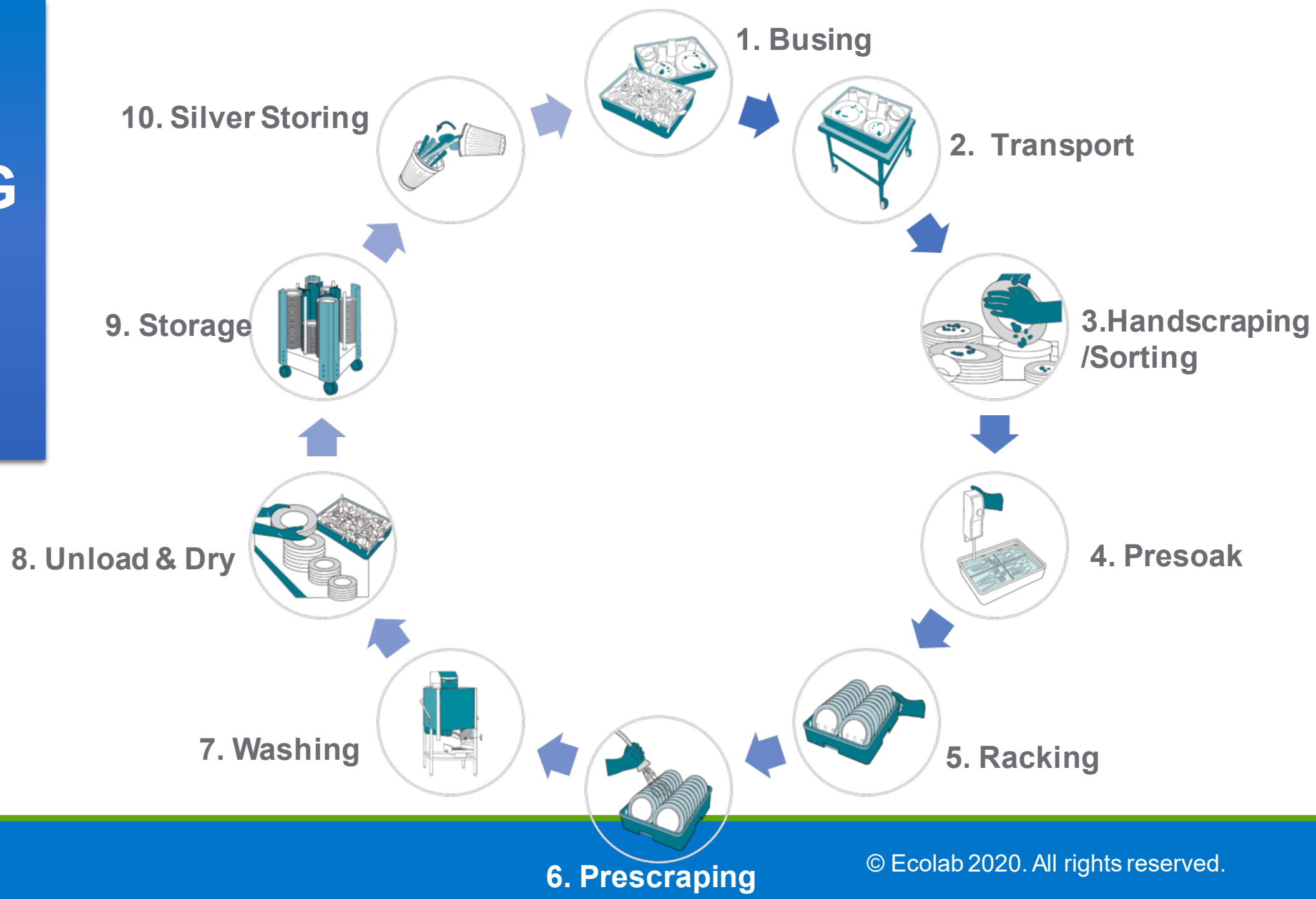
Implement Good Infection Prevention Practices

- Reinforce personal hygiene throughout your operation.
- Provide hygiene materials such as tissues, hand soap & sanitizer
- Stock effective disinfectant products

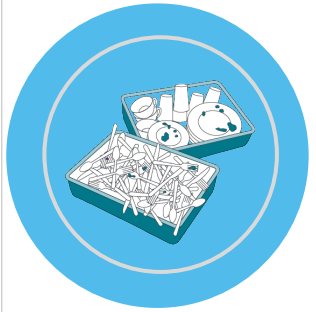
Communicate With & Monitor Employees

- Educate & inform employees
- Closely monitor employee health
- Symptomatic employees stay home

WARE WASHING FLOW CHART



WAREWASHING BASICS: 1. BUSING



WAREWASHING BASICS – 2. TRANSPORT



Differences between **CLEANING, SANITIZING AND DISINFECTING**

Cleaning

REMOVES

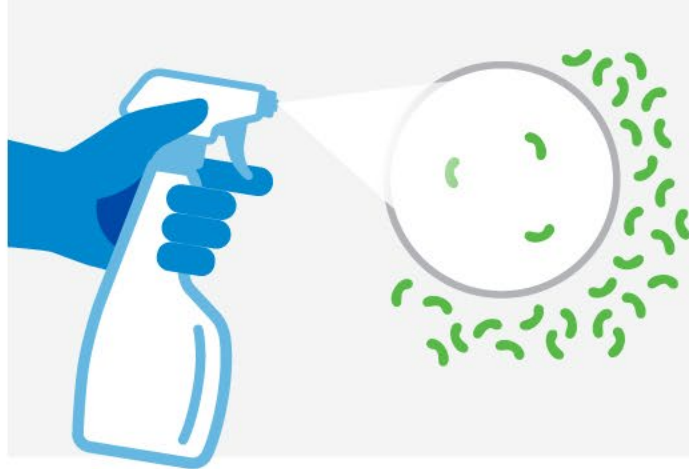
SOIL from a surface but
does not kill any organisms.



Sanitizing

REDUCES

the number of **BACTERIA** in
the environment, significantly.



Disinfecting

DESTROYS

or irreversibly inactivates
BACTERIA AND VIRUSES.*



Sanitizers and disinfectants are regulated by the U.S. Environmental Protection Agency (EPA) and are used to manage public health risks. It is a violation of Federal law to use these products in a manner inconsistent with labeling.

*See product label for specific organism claims

ECOLAB®

TOOLS TO HELP



1

GLOVES

- Nitrile Gloves
- Poly Gloves
- Vinyl Gloves
- Other Disposable Gloves



2

GLOVE STATION

- Easy to locate and ready when needed
- Will withstand years of heavy use
- Station is mountable



3

SANITIZER PAIL

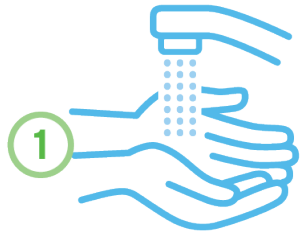
- 6 quart
- Use in sanitizing food contact surfaces
- Can be used in front or back of house

WAREWASHING BASICS: 3. HANDSCRAPING/SORTING



HAND HYGIENE

Practice and promote **proper hand hygiene**.



WET

hands with clean, warm running water, turn off the tap and apply soap.



LATHER

the back of hands, between fingers and under nails.



SCRUB

for at least 20 seconds.



RINSE

hands well under clean running water.



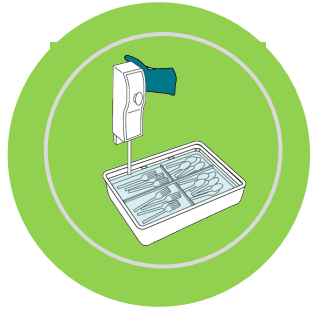
DRY

hands using a clean single use paper towel or air dryer.

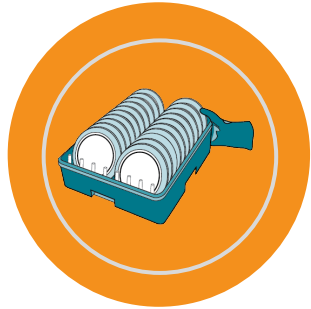


IF SOAP AND WATER ARE NOT AVAILABLE,
use an alcohol-based hand sanitizer

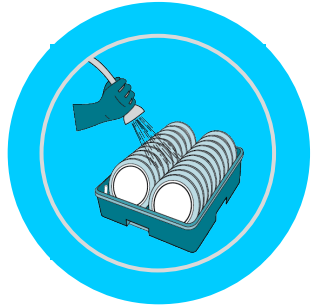
WAREWASHING BASICS: 4. PRESOAK



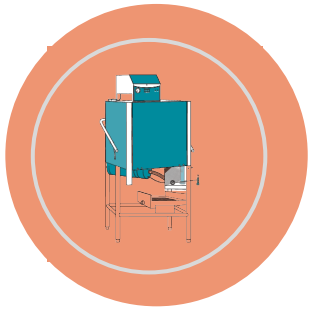
WAREWASHING BASICS - 5. RACKING



WAREWASHING BASICS: 6. PRE-SCRAPING



WAREWASHING BASICS: 7. WASHING

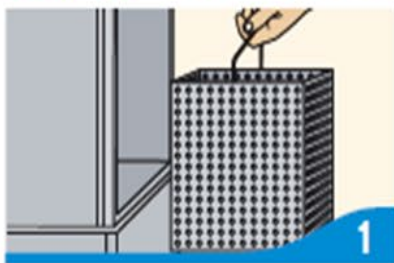




Dishmachine Procedures

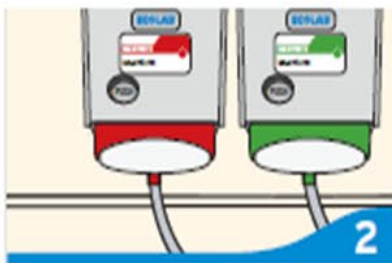
PROCEDIMIENTOS DE LA MÁQUINA PARA VAJILLA

SET-UP PREPARACIÓN



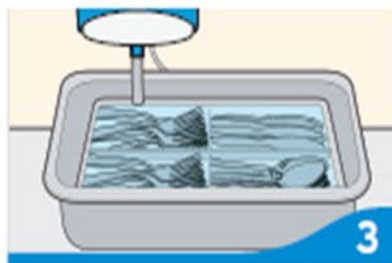
Machine must be clean to ensure proper wash pressure. Make sure drain stopper, strainers and wash arms are in place.

La máquina debe estar limpia para asegurar la presión de lavado correcta. Asegúrese de que el tapón del drenaje, los filtros y los brazos de lavado estén en su sitio.



Check detergent, rinse agent and sanitizer. Refill if necessary.

Compruebe el detergente, el agente de enjuague y el desinfectante. Vuelva a llenar según sea necesario.



Fill presoak bin and clear area around dishmachine.

Llene el recipiente de pre-remojo y limpie el área alrededor de la máquina para vajilla.



Make sure drain is closed and turn on heater.

Asegúrese de que el drenaje esté cerrado y encienda el calentador.



Turn the machine on by pressing the On/Off button. The machine will fill automatically.

Encienda la máquina presionando el botón de encendido (On/Off). Se llenará automáticamente la máquina.

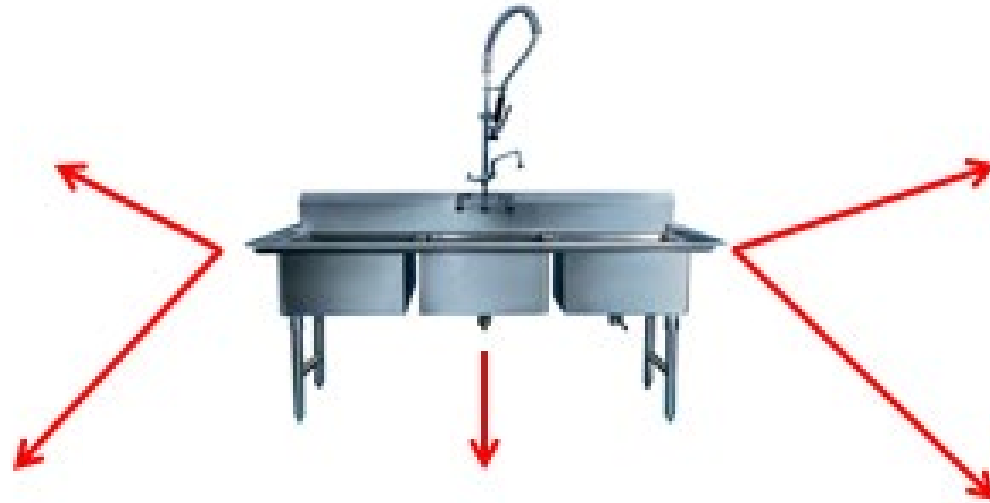


Once machine is running, check for minimum water temperatures.

Una vez que la máquina esté en funcionamiento, compruebe las temperaturas mínimas del agua.



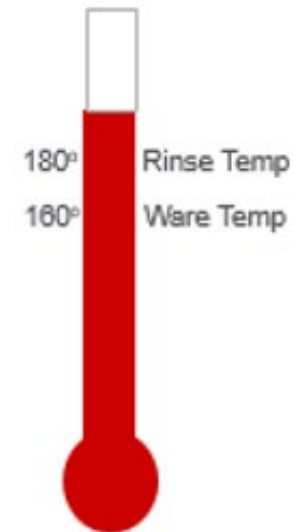
**A DISHMACHINE IS
JUST A BOX OF WATER**



DISHMACHINE SANITIZING: TWO METHODS

HIGH TEMPERATURE

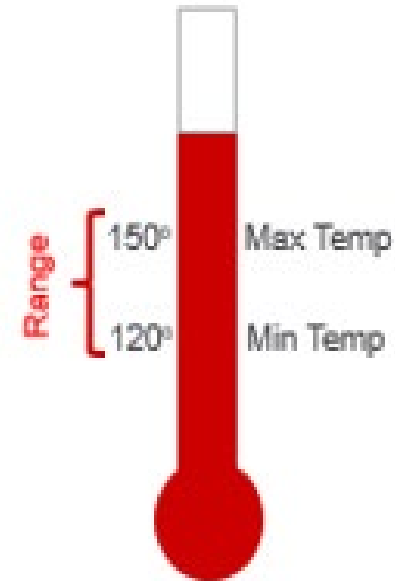
- Minimum temperature of final rinse water: **180 degrees F**
- Minimum surface temperature of ware: **160 degrees F**
- Ware temperature increases gradually



DISHMACHINE SANITIZING: TWO METHODS

LOW TEMPERATURE / CHEMICAL SANITIZING

- Usually chlorine at 50 -100 ppm
- Minimum temperature of final rinse water: **120 degrees F**
- Maximum effective rinse temperature: **150 degrees F**. Above 150 degrees chlorine gases off making it less effective
- Use predominantly for dump and fill (batch) type machines



COMMON DISHMACHINE TYPES

Two Categories based on wash tanks

Dump & Fill (Batch)



Recirculating
(3 Mechanical Designs)

Door Type



Conveyor

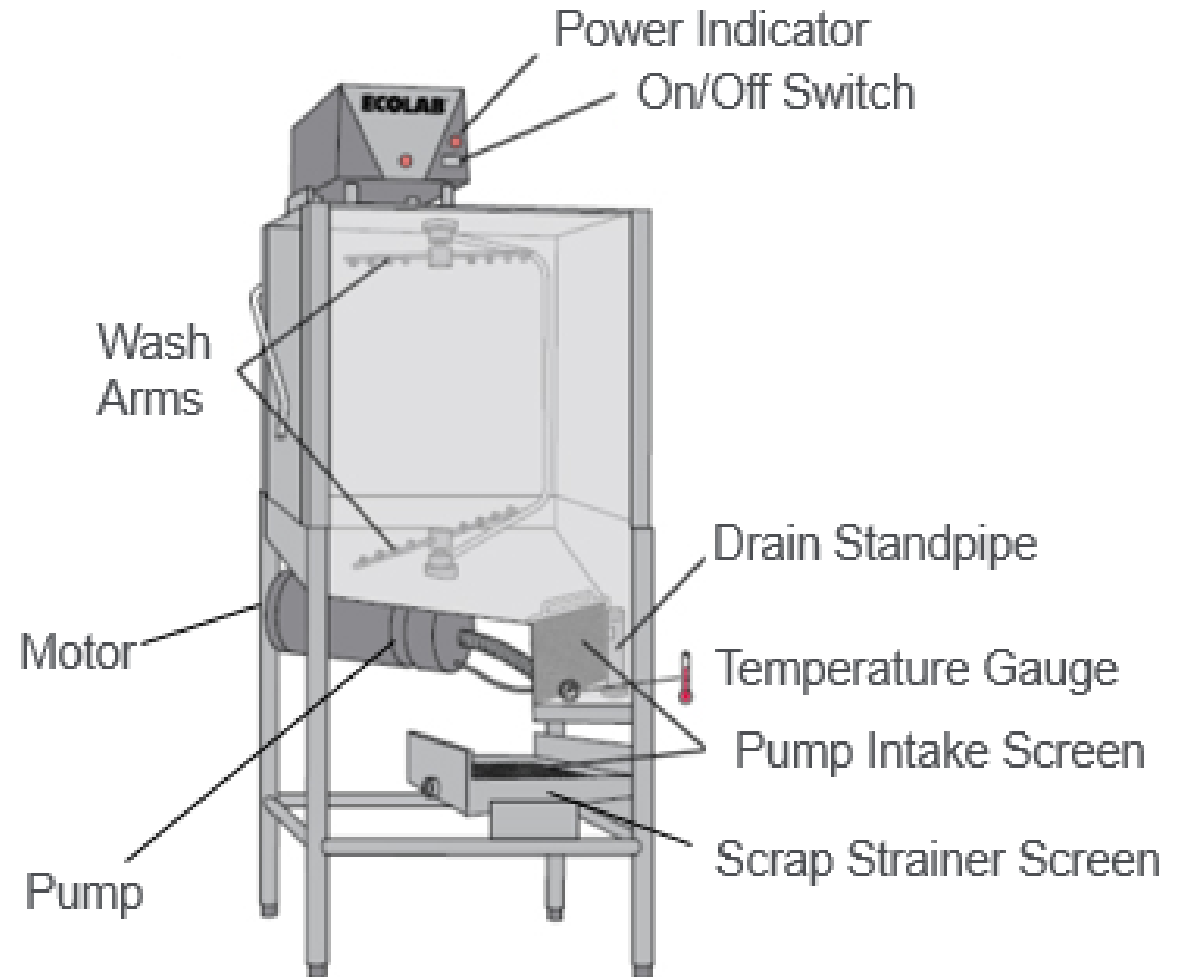


Flight



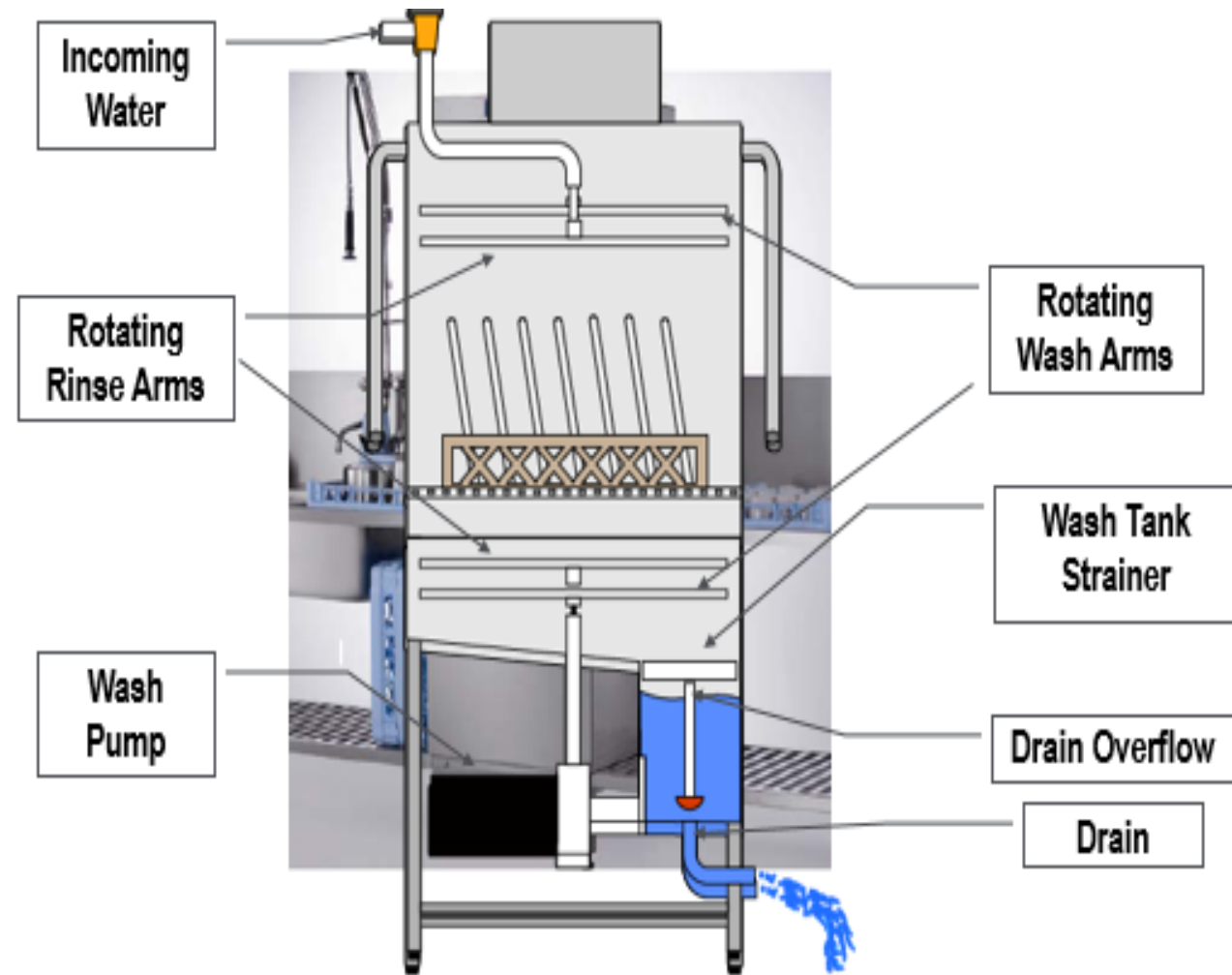
DUMP AND FILL (BATCH) MACHINE

- Wash
 - Water, Detergent, Pressure
- Drain & Fill
 - Wash water flushes out of machine while filling
- Rinse
 - Water, Rinse Additive, Sanitizer
 - Reused as part of next wash cycle



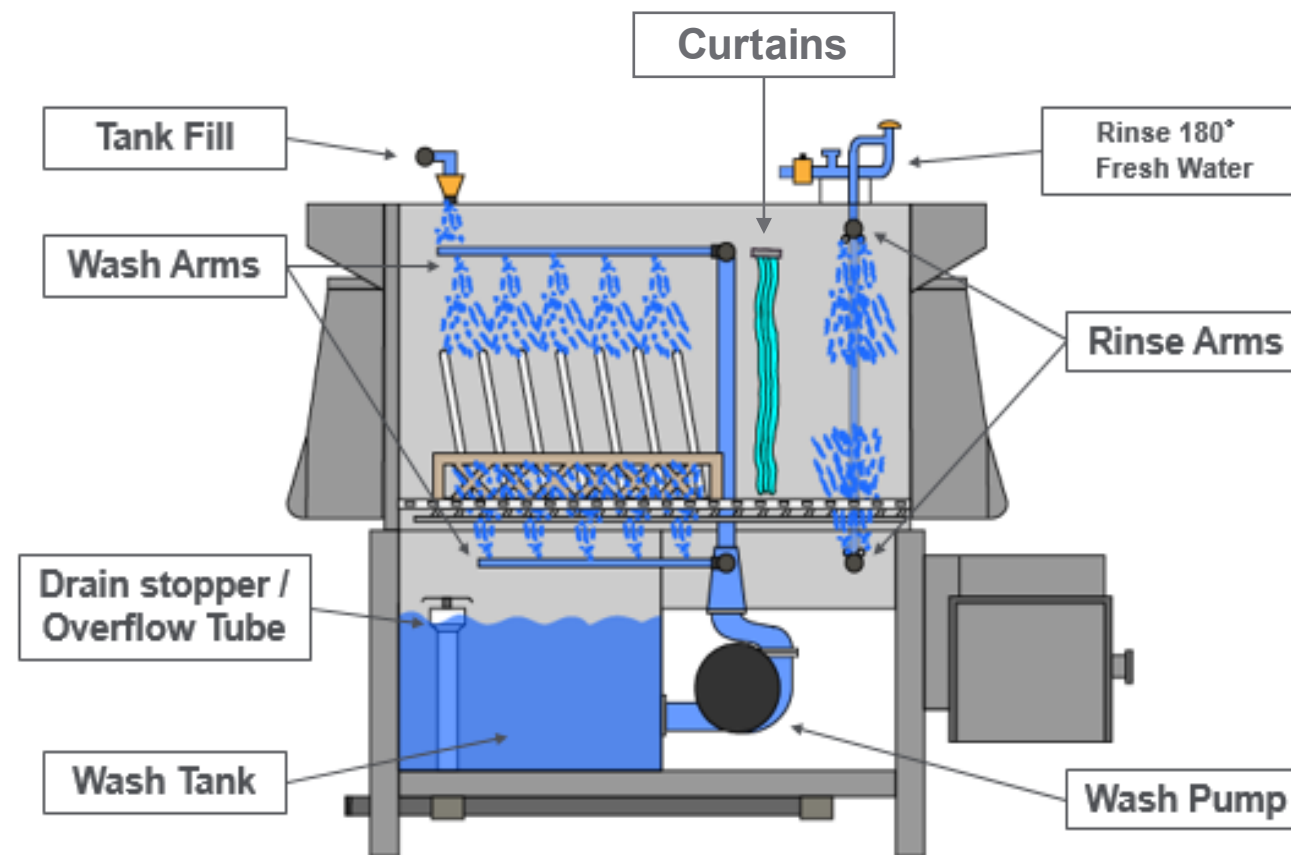
DOOR TYPE RECIRCULATING DISHMACHINE

- Wash
 - Water, Detergent, Pressure
- Pause
- Rinse
 - HOT Water (sanitizes), Rinse Additive
 - Portion of wash water is displaced by rinse water to be reused as part of next wash cycle
- *Drain and refill every 2 hours when used routinely



RECIRCULATING MACHINES: CONVEYOR

- Same steps as ware rack moves **through** the machine
- Wash
 - Water, Detergent, Pressure
- Rinse
 - HOT Water (sanitizes), Rinse Additive
 - Portion of wash water is displaced by rinse water to be reused as part of next wash cycle
- *Drain and refill every 2 hours when used routinely



WAREWASHING BASICS: 8. UNLOAD & DRY



RINSE ADDITIVE

FEATURES AND BENEFITS:

- Helps ensure clean, sanitary dishware to help secure a consistently positive guest experience
- One-pass warewashing minimizes labor and utility costs and reduces environmental impact

USES:

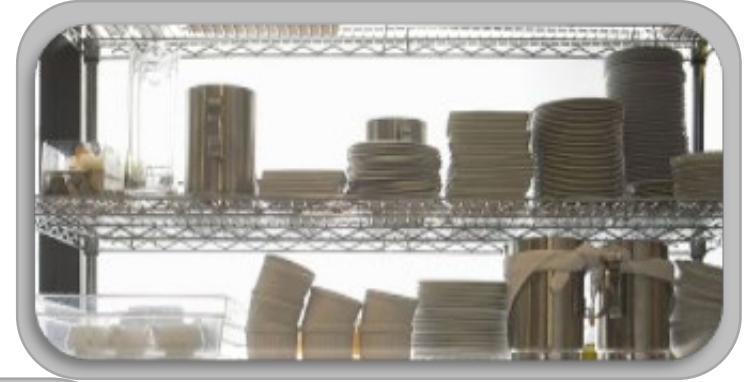
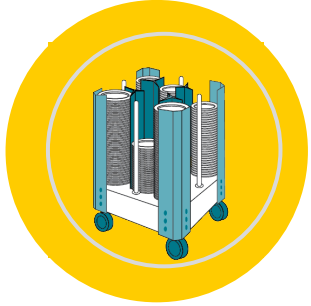
- For low and high temperature machines

FOOD SAFETY CONSIDERATIONS:

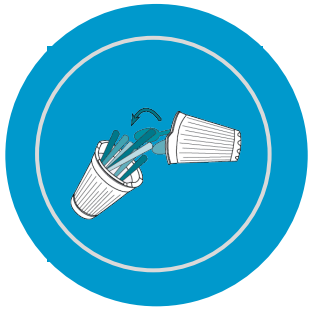
- Allows for quick drying of ware to prevent putting ware away wet. Preventing wet nesting.



WAREWASHING BASICS: 9. STORAGE



WAREWASHING BASICS: 10. SILVER SORTING



Washing by Hand

Wash, rinse and sanitize are the three essential steps of effective manual warewashing. You'll need a **THREE-BASIN SINK** (each basin deep and wide enough to fit your largest pots and pans), a clean- and hot- water supply, and adequate drainage for wastewater.

Remember to wash, rinse and sanitize your dishwashing area – **SINKS AND SURFACES** – between each use.

STEP 1:

Pre-scrape and pre-soak. Before you wash, always scrape plates and soak when necessary.

STEP 2:

Wash. Fill the first basin with hot water (at least 110°F) and the recommended amount of detergent solution. Use a brush, cloth or scrubber to separate all food remains from dishware, and replenish the detergent when the suds dissolve.

STEP 3:

Rinse the washed dishes and utensils in the second basin. You can immerse them in clean water or spray them.

STEP 4:

Sanitize the rinsed items in the third basin using either hot water or a chemical solution. Do not rinse after sanitizing

STEP 5:

Dry. Items must air dry on a clean drainboard.

STEP 6:

Clean and sanitize **working equipment**.

These preliminary steps cut down on mess, clogs and scrubbing.

An automated dispensing system helps take guesswork out of dilution.



➤ **If sanitizing with an EPA-registered chemical**, such as quaternary ammonium chloride sanitizers ("quats"), **FOLLOW THE LABEL DIRECTIONS CAREFULLY** for both the concentration and immersion time.

➤ **To sanitize using hot water:**

water must be
171°F or more

dishes should be submerged
for at least **30 seconds.**⁴

FINALLY, don't forget to wash, rinse and sanitize **appliances** and other working equipment at least **every 4 hours.**

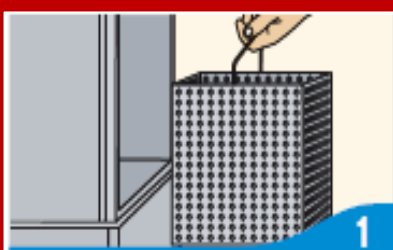
➤ A diligent dish crew that follows best practices will help keep your kitchen operating efficiently, your bills low, and most



Dishmachine Procedures

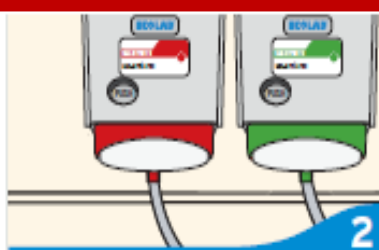
PROCEDIMIENTOS DE LA MÁQUINA PARA VAJILLA

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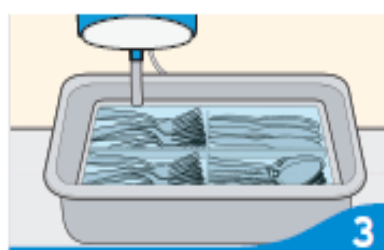
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La máquina debe estar limpia para asegurar la presión de lavado correcta. Asegúrese de que el tapón del drenaje, los filtros y los brazos de lavado estén en su sitio.



Check detergent, rinse agent and sanitizer. Refill if necessary.

Compruebe el detergente, el agente de enjuague y el desinfectante. Vuelva a llenar según sea necesario.



Fill presoak bin and clear area around dishmachine.

Llene el recipiente de pre-remojo y limpie el área alrededor de la máquina para vajilla.



Make sure drain is closed and turn on heater.

Asegúrese de que el drenaje esté cerrado y encienda el calentador.



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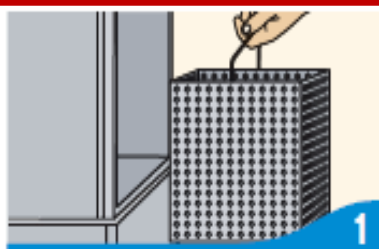
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Dishmachine Procedures

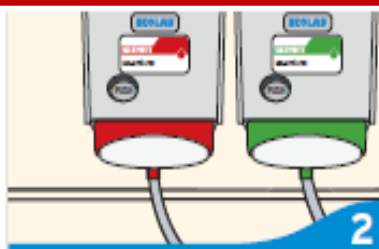
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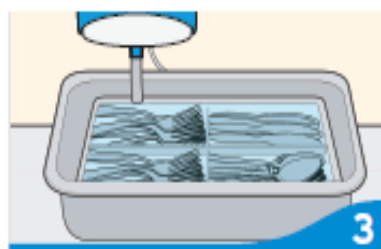
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FOOD SAFETY AND PUBLIC HEALTH RESOURCES

Ecolab has many resources available to help you build a strong food safety culture in your organization.

[Visit Ecolab.com for Food Safety 101 Webinars](https://www.ecolab.com/food-safety-101-webinars)

FOOD SAFETY AND PUBLIC HEALTH WEBINARS



Quarterly and On-Demand Webinars

Food Safety and Public Health Matters webinar series informs and educates food services professionals on Food Safety and Public Health topics.

FOOD SAFETY RESOURCE LIBRARY



Food Safety Articles and Tips



Food Safety Readiness Kits

COVID-19 RESPONSE AND RECOVERY RESOURCES

Ecolab has many resources available now to help protect your employees and guests by visiting ecolab.com/coronavirus

RESPONSE



Readiness Kit



Fact Sheet

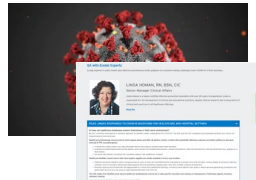


Webinar:

Practical Guidance to Help Reduce Risk of Infection & Protect Your Operations



Practical Steps to Combat COVID-19



Coronavirus Q&A with Ecolab Experts



Webinar:

Understanding Coronavirus (COVID-19)



Procedure Guide:
Full-Service Restaurant Infection Prevention



Hand Hygiene Procedures



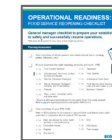
Suspension of Operations Procedures

Novel Coronavirus (COVID-19) Information

Foodservice Guidance & Procedures

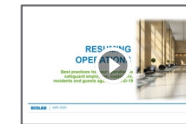
RECOVERY & RESILIENCY

Prepare Environments



Re-Opening Checklists

Considerations before opening



Webinar:

Best Practices for Resuming Operations



Support

From your Ecolab representative to help assess readiness

Enable Staff



Cleaning Procedures
For reopening & heightened ongoing cleaning



Employee Training
QuickStart Guides



Product Recommendations

QUESTIONS



2020 Food Safety and Public Health Webinar Series

FOOD SAFETY 101

Health Inspections



Join our experts to learn about health inspections, what to expect, how to prepare and how they strengthen your food safety program.

September 17, 2020 at 10:00 a.m. CST | 11 a.m. EST

Thank You