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No Reservations

No Reservations **is a monthly newsletter published by RQA Inc. for the restaurant industry.**

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Wash, Rinse & Sanitize

The job of dishwasher is not usually compared with the job of the general manager, but it is a very important job. It is a job that requires training, supervision and feedback. At first glance, one may think it is an easy job and anyone can just jump in and perform the task. Well, that is only slightly true. It is true that it is not an overly complicated job, but you can't just jump in and believe that you will do the job properly without training.

The health department determines that the word clean in a restaurant/foodservice facility means the removal of all visible soil and debris. The word sanitize means the reduction of micro-organisms on a surface to a safe level. This is important to know because this is one of the goals the dishwasher must achieve every time the dishes are done.

The process is a simple one: Scrape, wash, rinse, sanitize and air dry. Restaurants/foodservice facilities wash, rinse and sanitize their dishes, utensils and pots & pans in the three-compartment sink or in the mechanical dish machine. Dish machines can be either a hot water sanitizing unit or a low-temperature chemical sanitizing unit.

Drain boards are required for three-compartment sinks and dish machines alike. Drain boards are needed to store the dirty dishes and the clean dishes. The drain boards must be installed in such a way to allow for proper drainage.

The three-compartment sink must be cleaned, rinsed and sanitized before operation can begin. Once this is achieved the unit can be properly set-up for operation. The first compartment is the wash basin and it must be filled with hot soapy water with a temperature of 110°F. The second compartment is the rinse basin and it must be filled with clean water. The third compartment is the sanitizer basin and it must be filled with either hot water or an approved chemical solution.

Sanitizing is achieved by two methods in restaurants/foodservice facilities: Hot water or chemicals (chlorine, iodine & quaternary ammonium, also known as quats). To achieve sanitization with hot water the temperature of the water must remain at 171°F and the equipment must be submerged in the water for thirty seconds (refer to your local food code for differences in your jurisdiction). When a chemical solution is used to sanitize, the equipment must be submerged in the solution for sixty seconds and the following concentration and water temperatures must be followed specific to the type of sanitizer used:

Sanitizer	Concentration	Water Temperature
Chlorine	50 ppm	75-100°F
Iodine	12.5-25 ppm	75°F
Quaternary Ammonium (Quats)	As recommended by the manufacturer	75°F

Continued:

Once sanitizing is complete the dishes must be allowed to air dry in an inverted position. Note: When using a chemical sanitizer the rinse basin plays an important role. Failure to rinse off the soap may affect the chemical sanitizer and proper sanitization will not be achieved.

The hot water dish machine typically has a wash cycle where the soapy water is 150°F, the rinse cycle has water at 160°F, and the final rinse cycle must have a water temperature of 180°F. There is an exception for stationary rack single-temperature dish machines. The final rinse cycle must be 165°F.

The water temperature in low-temperature dish machines is much lower, but it must not be lower than 120°F. The concentration of the sanitizers used is the same as mentioned above, but it is recommended that you follow the dishwashing temperatures guidelines provided by the manufacturer.

Regardless of how you wash, rinse and sanitize your dishes each establishment must have the appropriate test kit and/or thermometer to measure the concentration or temperature of the sanitizer solution used to ensure they are not in violation of the local food code. Each sanitizer (chlorine, iodine and quats) has their own specific test kit. Make sure your staff is aware of how to properly use the test kit. If the kit is used improperly then you may have an inaccurate reading of the sanitizer solution.

Dishwashing isn't an overly difficult task, but it does require training, supervision and feedback from management to ensure that it is properly performed.



Winery, Florence, AZ. April 2015

The Pinal County Public Health Services District (PCPHSD) has temporarily suspended the food establishment permit of the winery in Florence, AZ, after a wedding at the facility on March 19 was linked to a *Salmonella* outbreak.

Health department officials were alerted to the outbreak when a wedding guest called to report that several attendees were sick and at least 4 were hospitalized, including a young child.

The officials began an investigation into the winery's food practices and discovered that the operators had exceeded their legally allowable level of food preparation and used a non-permitted caterer.

"All are serious violations of the Pinal County Environmental Health Code and Arizona state statute," said PHPSD Director. "Our inspection and preliminary review of the practices of this operator found several potential sources of this outbreak, but it will take at least the next several days to determine the cause."

While the investigation is underway, the health department has suspended the winery's food service to protect the safety of the public.

As of April 3, at least 22 people have been reported ill that attended the wedding, but this number is expected to grow as the investigation progresses. The PCPHSD is working on the investigation with state health officials and the U.S. Centers for Disease Control & Prevention (CDC).

Most people infected with *Salmonella* develop fever, diarrhea, and abdominal cramping that starts between 12 and 72 hours after exposure. Symptoms typically last four to seven days and most people recover without any treatment. However, in some people the infection may become severe and require hospitalization. The elderly, infants, and those with impaired immune systems are at higher risk of more serious disease.

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Pizza Restaurant, Erie County, NY. March 2015

Officials in Erie County, NY, announced Sunday that two precautionary public health clinics are being held in response to a recent confirmed case of Hepatitis A in a restaurant worker at a pizza restaurant in Buffalo, NY. The purpose of the clinics is to prevent infection to anyone who may have been exposed.

"Dine-in patrons of the pizza restaurant during a specific timeframe may have been exposed to Hepatitis A virus," said the Erie County Commissioner of Health. "The risk of actually acquiring a Hepatitis A infection from consuming food or drink at the pizza establishment is extremely low. Persons who have already completed the Hepatitis A vaccine series are not at risk of developing Hepatitis A virus infection from this potential exposure."

Only persons who consumed food/drink within the restaurant are affected. No take-out orders or bar food/drink were at risk.

The Hepatitis A vaccine or immune globulin is only effective within two weeks of exposure to the virus. Patrons who ate at the restaurant or banquet room on the specified dates (and have not been previously vaccinated against Hepatitis A) should receive the Hepatitis A vaccine or immune globulin as soon as possible

Hepatitis A is usually spread when a person ingests fecal matter — even in microscopic amounts — from contact with objects, food, or drinks contaminated by the feces, or stool, of an infected person. It can be spread by eating or drinking food or water contaminated with the virus.

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