

Standard Operating Procedure

2- Compartment Sink Manual Warewashing - SPRAY

Policy: All soiled equipment and utensils must be washed, rinsed, and sanitized after each use. The warewashing sinks will be checked prior to use to ensure chemical concentrations or sanitizing temperatures meet the requirements of Code Part 4-7.

Procedures: Food employees who use warewashing sinks will be responsible for knowing how to use them properly and document concentrations and/or temperatures. Steps for a two (2) compartment sink (except where noted) include:

1. Scrape all utensils before washing into a refuse receptacle.
2. Wash items in the first compartment of the sink. Water temperature should be at least 110°F. Use a brush, cloth, or scrubber to loosen soil. Replace detergent solution as necessary to maintain wash solution. Empty and refill when water becomes dirty.
3. Immerse utensils into 2nd compartment filled with clean warm water or rinse over designated sink basin/vat as necessary. Remove all traces of detergent. Replace water when it becomes cloudy or dirty if sink basin/vat is filled. .
4. Place utensils on drainboard, rack, or table, according to Code section 4-301.13. Apply sanitizing solution via spray bottle or other approved spraying method. Contact time must be 10 seconds for Chlorine or 30 seconds for Quaternary Ammonia. When chemical sanitizing is used, the sanitizer must be mixed at the proper concentration. (Check at regular intervals with a test kit). Water must be the correct temperature for the sanitizer used. Air dry all utensils according to Code section 4-901.11. Do not towel dry utensils.

Monitoring:

1. Monitor food employees using warewashing sinks that they are being used properly.
2. Check **Manual Warewashing Monitoring Form** to ensure that temperatures and chemical concentrations meet standards and are recorded daily.
3. Follow up as necessary.

Corrective Action:

Retrain any food employee not found following the procedures of this SOP.

Verification and Record Keeping:

1. The person in charge will verify that the assigned food employees have performed their duties according to the monitoring form.
2. File Manual Warewashing Monitoring Form for a year.