

Standard Operating Procedure (SOP)

Two (2) Compartment Sink Manual Warewashing

Policy:

All soiled equipment and utensils must be washed, rinsed, and sanitized after each use. Food employees manually washing utensils and equipment will be responsible for knowing how to properly wash, rinse and sanitize, document sanitizer concentrations and temperatures. The warewashing sinks will be checked prior to use to ensure chemical concentrations or sanitizing temperatures meet the requirements of Part 4-7 of the 2009 Food Code.

Procedures:

Steps for manual warewashing using a 2 compartment sink include:

1. Scrape all utensils before washing into a refuse receptacle.
2. Wash utensils in the first compartment of the sink. Water temperature must be maintained at not less than 110°F or the temperature specified on the detergent manufacturer's label instructions. Use a brush, cloth, or scrubber to loosen soil.
3. Immerse or rinse utensils in 2nd compartment filled with clean warm water removing all traces of detergent.
4. Place utensils on drainboard, rack, or table, according to Food Code section 4-301.13.
5. Drain 2nd compartment. Refill 2nd compartment with water and sanitizing solution per manufacturer's directions. Utensils must be immersed for 10 seconds using Chlorine or 30 seconds using Quaternary Ammonia. When chemical sanitizing is used, the sanitizer must be mixed at the proper concentration and maintained at the correct temperature for the sanitizer used. (Check at regular intervals with a test kit). Air-dry all utensils according to Food Code section 4-901.11.
6. Wash, rinse and sanitize solutions will be maintained clean.

Monitoring:

1. Monitor employees using warewashing sinks to ensure 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.

Corrective Action:

1. Review SOP with employee.
2. Re-clean utensils and equipment not properly washed, rinsed and sanitized.

Record Keeping:

Keep Manual Warewashing Monitoring Forms on file for 6 months.