

Standard Operating Procedures

Commercial Dishwasher

Report any safety concerns to the supervisor on duty and raise a hazard form



Equipment Required:

- › Commercial Dishwasher
- › Worker to wear footwear that is fully enclosed, slip resistant sole, water repellent/resistant and provides adequate support.
- › Personal Protective Equipment - Heat Resistant Gloves, PVC Apron

Risks & Safety Procedures:

Risk	Safety procedures
Electric Shock	<ul style="list-style-type: none">› Ensure hands are dry when touching electrical equipment/switches
Burns/Scalds	<ul style="list-style-type: none">› Warn others that the surface and appliances are hot.› Always turn off hot plates and equipment after use.› Use oven door/ pot lids as shield and allow excess steam/heat to escape before checking on contents.
Manual Handling Injury from Inappropriate Actions	<ul style="list-style-type: none">› Staff to be competent in manual handling and comply with Standard Operating Practice (SOP) 1: Manual Handling.› Bend knees to reach low items.› Use trolley for trays and gloves to remove trays and lids.
Burns from hot water, steam or dishes	<ul style="list-style-type: none">› Let dishes sit for 30 seconds before unloading (cutlery will be hot at end of cycle)
Food Contamination	<ul style="list-style-type: none">› Check water is clean enough.› Check detergent receptacle is full› Check dishwasher water is hot enough



Safe Working Operation

Process	Worker behaviour	Public/others
Preparation of Dishwasher	<ul style="list-style-type: none"> › Open Dishwasher door and place plugs/filters in proper position. › Switch machine on to Fill Machine with water. - squat - bend knees. Press start up button on to FILL position. › When machine is full set to appropriate cycle time (90 Seconds) - squat - bend knees. Turn button clockwise to appropriate second time setting. › Check detergent receptacle is full - › Hose must be connected to drum. › Detergent bottles to have chemical in them. Follow appropriate steps if chemical is empty. 	Public to stay away from kitchen & clean up areas.
Preparation of Items	<ul style="list-style-type: none"> › Scrape crockery to remove waste deposit. › Place crockery in dishwasher trays. › Hose scraps/detergent off with spray hose. › Stack crockery into baskets and place on edges › Stand cups, bowls and glasses upside down - tilt to face jet. 	
Prepare Heavily Stained Items	<ul style="list-style-type: none"> › Crockery/Cutlery to be soaked in approved Chemical once a month as per cleaning roster or if needed before. 	
Wash Items	<ul style="list-style-type: none"> › Place basket into machine. › Close lid and machine starts automatically 	
After Washing Completed	<ul style="list-style-type: none"> › Retrieve items from dishwasher - wait for cycle to finish. › Let dishes sit for 30 seconds before unloading (cutlery will be hot at end of cycle). Place clean dishes on trolley provided ensuring that clean dishes are not near dirty ones to cross contaminate. › Check water is clean enough and change when dirty or at end of shift. › Cleaning dishwasher at the end of each shift: › Turn cycle setting to off position. › When water has cooled down take out grates and remove any food scraps. › Pull plug to empty out water. › Take out filter and remove any food scraps with water hose. › Place all filters/plugs/grates in dishwasher tray and leave in dishwasher. › Dishwasher door to be left open after cleaned. 	
Follow Up	<ul style="list-style-type: none"> › Document any incident and report it to your Supervisor immediately 	