

WAREWASHING

Code Section(s): 4-501.112, 4-501.114, 4-501.115, 4-703.11

The Different Ways to Sanitize Equipment/Utensils

- *High temperature dishmachine with heat as a sanitizer*
- *Low temperature dishmachine with chemical sanitizer*
- *Manual warewashing (3-compartment sink) with chemical sanitizer*

High temperature dishmachines use heat (hot water) as a sanitizer. These machines must be tested routinely to make sure the water gets hot enough to kill germs. When it comes to high-temp dishmachines, relying on temperatures displayed on external gauges is not effective or sufficient, as external gauges may become faulty over time. High-temp dish machines must be capable of reaching a utensil surface temperature of **160 degrees F** as measured by a registering temperature indicator (the external gauge should reach **180 degrees F**). Approved methods of testing for proper internal temperature include using a *water proof thermometer or a heat sensitive test strip*.

Low temperature dish machines use a food-contact safe, chemical agent, as a sanitizer. The most common type of sanitizer used in low-temp dishmachines is **chlorine** (bleach). Low-temp dishmachines with chlorine sanitizer most effectively sanitize between **50-200 parts per million** (ppm), with water temperatures between **55 degrees F - 120 degrees F**. Another type of chemical agent used in low-temperature dishmachines is **quaternary ammonium**. Instructions for use, located on the manufacturer's label, should be used to determine proper concentration (often between **200-400ppm**). Water temperatures for quaternary ammonium sanitizer should be **75 degrees F**, minimum. Test for proper sanitizer concentration by using sanitizer specific test strips, which can be purchased online or at most restaurant supply stores.

Manual warewashing uses three sink compartments to achieve proper washing (cleaning visible dirt), rinsing (removing soap residue), and sanitizing (killing germs). An EPA approved, food contact-safe sanitizer must be used in the final compartment. Water temperatures for the washing compartment must be able to reach, and maintain, 110 degrees F or above. Common chemical agents used to sanitize wares in a three-compartment sink include **chlorine (bleach)**, **iodine**, and **quaternary ammonium**. Test for proper sanitizer concentration by using sanitizer specific test strips, which can be purchased online or at most restaurant supply stores.

Chapter 10, Food Safety, of the Peoria County Code requires all new or extensively remodeled food establishments to install a 3-compartment sink.



A test kit or other device that accurately measures the concentration of a sanitizing solution shall be provided and available at all times, regardless of the type of warewashing.



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