

# Properly Equipped/Operating Mechanical Washers

## Self-Inspection Checklist

08/10



Verify all temperatures using an accurate thermometer capable of measuring temperatures between 0°C and 100°C (32°F and 212°F); and use sanitizer test strips to determine the strength of any chemical used as the sanitizing agent. Check the temperature of the water and the sanitizer concentration frequently to ensure that effective results are occurring. Place a check mark (below) beside what applies in your workplace and post this guide in the workplace for staff use. Keep a date and time record of temperature and sanitizer concentration checks for health inspections.

**Manual Warewashing:** pots, pans, utensils and smallwares √

Whether a 2 or 3 compartment sink – wash water temperature must be 45°C (113°F) or above \_\_\_\_\_

Sanitize by immersing wares for at least 2 minutes in hot water at 77°C (171°F) or above, *or* \_\_\_\_\_

Sanitize by immersing wares for at least 2 minutes in a chlorine solution of 100-200 (ppm) at a temperature of not less than 45°C (113°F), *or* \_\_\_\_\_

Sanitize by immersing wares for at least 2 minutes in a quaternary ammonium solution of 200 (ppm) at temperature recommended by the chemical manufacturer, *or* \_\_\_\_\_

Sanitize by immersing wares for at least 2 minutes in an iodine solution of 25 (ppm) at a temperature of not less than 45°C (113°F). \_\_\_\_\_

**Machine Warewashing:** dishes, cutlery, glasses, utensils and smallwares

Low-temperature machines: water temperature should be 49°C - 60°C (120°F - 140°F) with a minimum 100 (ppm) chlorine solution in the final rinse cycle \_\_\_\_\_

Hot water sanitizing machines:

Stationary rack, single temperature machine – final rinse temperature of not less than 74°C (165°F) \_\_\_\_\_

Stationary rack, dual temperature machine – final rinse temperature of not less than 66°C (151°F) \_\_\_\_\_

Single tank, conveyor, dual temperature machine – final rinse temperature of not less than 71°C (160°F) \_\_\_\_\_

Multi-tank, conveyor, multi-temperature machine – final rinse temperature of not less than 66°C (151°F) \_\_\_\_\_

**NOTE: Rinse water exposure must be to 74°C (165°F) for a minimum 10 seconds for single tank, stationary rack, single temperature machines and 82°C (179°F) for 10 seconds for all other hot water sanitizing machines**



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