



## Washing & Rinsing at the Manual Wash / Scullery

Compiled by: Food Consulting Services

Approved by:

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Signed:

### 1. Scope

This document describes the procedure to be followed when cleaning and rinsing utensils at the manual wash up area / manual scullery.

### 2. Staff responsible

2.1. All cleaners

### 3. Equipment needed

- 3.1. All purpose dishwashing detergent
- 3.2. QAC based sanitiser
- 3.3. Scouring pad
- 3.4. Protective rubber gloves
- 3.5. Two large stainless steel sinks side by side
- 3.6. Hot water above 50°C

### 4. Method

#### 4.1. Always follow the instructions of chemical manufacturer

- 4.2. Place warm water (above 45°C or just hot enough to be able to put your hands into the water without burning) into the two stainless steel sinks.
- 4.3. Add the correct amount of detergent as per manufacturer's instructions into the first sink. This is used as the wash sink.
- 4.4. Add the correct amount of QAC sanitiser as per manufacturer's instructions into the second sink. This is used as the rinse sink.
- 4.5. Put on the protective rubber gloves
- 4.6. Scrape of all excess food from the dirty item into the dustbin.
- 4.7. Wash the dirty items in the wash sink using the cloth and or scouring pad.
- 4.8. Once the items are visible clean, place them into the rinse sink for a few minutes.
- 4.9. Once the items have been rinsed, remove them from the rinse sink, and then place them (hollow items upside down) onto a drying rack to dry.
- 4.10. Once the items have dried, place them onto a clean shelving rack, again hollow items must placed upside down.
- 4.11. Smalls must be placed into a clean dry container, or hung up on a dedicated smalls rack.
- 4.12. Any items with excess carbon build-up must be placed into a 'SpekTank' or similar to remove the carbon before they are washed.
- 4.13. Drain the water from the basins, and clean the basins after use.