

Section: Emergency Planning Manual	Subsection: Code Grey Internal Disaster	Policy Number: EPP-1065
Subject: Dish Washing during Emergencies		Reviewed Date: June 2022, March 2013
Standard:	Authority: Dietary Manager	Supercedes: December 2008 May 2007 February 2012
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Policy

Emergency dishwashing is used only if the mechanical dish machine is out of order for more than three hours, during the main dishwashing time.

Procedure:

The following procedures are performed during emergency hand washing of dishware.

1. Place hot, soapy water in the pot sink
2. The **second** sink should be approximately $\frac{3}{4}$ full of hot water (25 gallons) to which 15 oz of Sanibet sanitizing solution has been added (can be used at this dilution without potable water rinse, provided equipment is adequately drained before food contact. Test strips available at pot sink.
3. Scrape all dishes in the dish room as normal. Rinse with pre-rinse assembly. Stack dishware on small carts
4. Push carts to wash sink.. Wash the dishes in the hot soapy water. Rinse with pre-rinse assembly. Stack on small carts
5. Submerge empty dish rack into rinse sink containing the sanitizer solution. As dishes are washed and rinsed, place them into the submerged dish rack.
7. Leave clean dishes submerged in the sanitizing solution for 10 minutes.
8. Rinse again with hot rinse water (if dish room is cleaned, overhead rinse may be used.)

 Authorized Signing Authority

 Date