



Station Code
DWH-GUI-2014A

Updated
Oct/2014

Dishwasher

Station Guide

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This training material contains standards and procedures for the Shakey's system that relate to the Shakey's brand, specifically the quality of the products that the public associates with the Shakey's brand, other content is in the nature of advice and suggestion as to operations. You should consult with the Manager on Duty or the Franchise owner if you have questions about restaurant operations. For training use only. All Rights Reserved © 2014 Shakey's USA, Inc





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Description of Work

A **Dishwasher** provides guests with the cleanest serviceware possible. The Dishwasher is responsible for washing all plates, glass and silverware, as well as washing all pots and pans, cleaning all disassembled parts of the equipment and tools. Additional jobs may include general cleaning of food preparation areas and stations, picking up and sweeping the main parking lot, dining area or restrooms.

Essential Duties and Responsibilities:

- Maintain sanitation and safety standards at all times.
- Consistently set up the workstation according to Shakey's® Standards.
- Comply with National Restaurant Association practices in regard to personal cleanliness, food handling and sanitation.
- Consistently set up and use the silverware pre-soak station.
- Consistently set up and use the pot sink station.
- Effectively operate dish washing machine.
- Safely operate garbage disposal.
- Maintain correct storage and handling of plates, glasses and silverware.
- Maintain correct storage and handling of pots, pans and cooking utensils.
- Adhere to trash removal guidelines.
- Follow end of business procedures accordingly.
- May also generally clean food preparation areas and stations, pick up and sweep main parking lot, dining area or restrooms and food utility preparation of items



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Tools for Preparing and Maintaining Work Area

 <p>Sani-buckets Quaternary and Bleach Sani-Bucket</p>	 <p>Dishwashing Machine Soap Check the labeled instructions</p>	 <p>Scouring Pads Heavy Duty To scrape food on plates and glasses</p>
 <p>Towel for Sani-bucket Always keep towel in sanitizer solution</p>	 <p>Dishwashing Machine Sanitizer Check the labeled instructions</p>	 <p>Safety Gloves Always use safety gloves when using any chemicals in the dishwashing station.</p>
 <p>Wet Floor Signs To be placed over spills until cleaned</p>	 <p>Rinse Agent Check the labeled instructions</p>	 <p>Metal Scrubs To scrape food of pans and pots</p>
 <p>Dishes Rack</p>	 <p>Mop and Bucket Always use a separate mop and bucket for back of the house and front to the house, use chlorine and soap for was</p>	 <p>Bussing Station or cart Set-up bus carts or stations with 3 separate bustub and a small trash bin: 1st bustub for glass and silverware 2nd bustub for plates and bowls 3rd bustub for pizza trays Trash Bin for trash only</p>
 <p>Cups Rack</p>		
 <p>Utensils Rack</p>		



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Clean vs. Sanitized

Clean

Clean is the process of removing dirt. This is easier to see visually because you can look at a dish and see that it is visually clean.

Sanitizing

Sanitizing is the process of reducing the number of microorganisms on a clean surface to safe levels. Making sure that all food contact surfaces (plates, pans, silverware and make table) are properly cleaned and sanitized is critical to our business. Many of our guests could become sick if we do not make sure we do everything possible to provide serviceware that has been sanitized to safe levels.

Sanitizer Effectiveness

The concentration of the sanitizer can make a difference in its effectiveness if it is too concentrated or not concentrated enough. The concentration levels are checked with a test strip that will measure the level of concentration. Most brands will be effective between 100 PPM and 200 PPM, but make sure you check the brand you are using to be accurate.

Things to remember:

1. Too low concentration won't sanitize.
2. Too high concentration may make utensils taste bad or may make you or the guest sick.
3. Change your sanitizer every 2 hours, when it gets dirty, or when the concentration becomes too low.
4. To check the concentration of your sanitizer, follow the direction on this guide and on test container.
5. The temperature is a critical factor when it comes to sanitizer effectiveness.

Sanitizer Concentration

Check concentration of the **Sanitation** with the strip tester. You can always read about this in the "Restaurant Safety Standards".

Information	Quaternary Ammonium (60 seconds)	Chlorine (30 seconds)	Iodine (60 seconds)
National Restaurant Association	As per manufacturer instructions	50-99 ppm	12.5-25 ppm
FDA	As per manufacturer instructions	50-100 ppm	12.5-25 ppm
California Retail Food Code 2012	200 ppm	100 ppm	25 ppm
Shakey's USA	200 ppm / As per manufacturer recommendation	100 ppm	25 ppm

ppm: parts per million





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Three Sink Dishwashing

Even though your restaurant may have a dishwashing machine, you are still required to have a three-sink set up filled and ready at all times for washing oversized items (prep containers, prep tools, and any other items that do not fit in your dishwasher).

While each restaurant is subject to local codes, three-sink dishwashing is generally the universally accepted method of providing clean, sanitized cookware and serviceware to our kitchen staff and guests.

Most kitchens will have a three compartment sink designed specifically for dishwashing. No other functions, especially food preparation, should be performed in the dishwashing sink. This can cause serious food contamination, which can cause guest and team members to become sick. All the sinks must be sanitized before use.

The three sink system can run left to right or right to left, depending on your restaurant's backroom layout. Either way, it should start with a drain board where dishes are scraped free of food and pre-rinsed.

Flow of the Dishwashing Sink:

1. Pre-rinsing

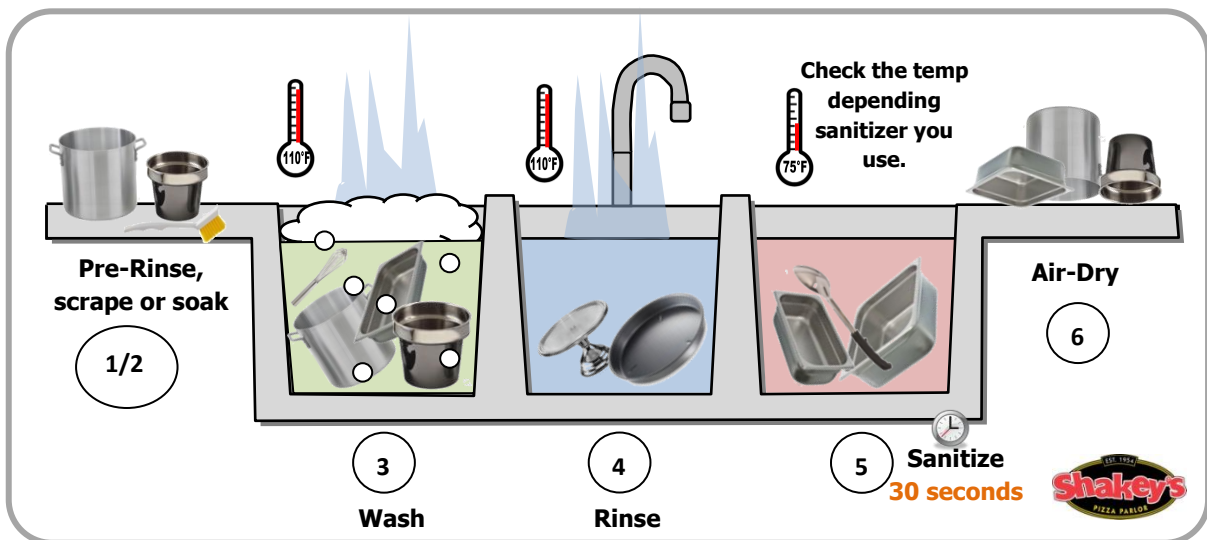
Helps to keep the wash water cleaner longer, making it easier to do more dishes without changing the water and wasting soap.

Note: It is recommend to soak silverware/utensils before washing.

"This is the secret to dish washing quickly and efficiently".

2. Scraping

Scrape food into a trash container rather than the dish water. This will keep drain lines clean and help to avoid costly plumbing services.



Important: Never place knives or sharp utensils in the sink; this may cause cuts or injuries.



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3. Wash - First Sink

The first sink is filled with hot wash water and soap. According to the National Restaurant Association Program, the water for washing should be at least 110°F. Pre-rinsed dishes should be submerged in hot soapy water and washed with a designated towel or scrubber until clean.

Note: Dishwater should be replaced when suds are gone or water is dirty or cold.

4. Rinse - Second Sink

The second sink should be clear, hot rinse water; again, the NRA recommends 110°F as a minimum temperature for rinsing. Rinse until all traces of food and soap are removed.

5. Sanitize - Third Sink

The third and final sink is filled with a sanitizer solution. The water temperature will vary based on the sanitizer used. Please ask your trainer or manager which sanitizer is used and how you can check the concentration to meet local health codes. The NRA recommends that dishes are submerged in the sanitizer solution for at least 30 seconds.

6. Air Drying

After the third sink, your restaurant should have a place to let dishes dry. Clean, sanitized dishes are left to air dry, and then placed in storage, once dry. Never towel dry the dishes. Towels can cause cross contamination by leaving debris on your just sanitized dishes.



Dishwashing Machine

Many of our restaurants are equipped with a dishwashing machine. There are two types of dishwashing machines used in our units.

One uses high temperature water, about 180 °F to clean and sanitize dishware. The second type uses chemicals to wash and sanitize the dishware. Since there are many different manufactures and types of machines available, you will need to ask your trainer or manager for specific operating procedures for your restaurant's machine.

Your trainer will show you how to separate the dishes and the appropriate racks to use for each item.

1. Check all Chemicals Levels and Fill

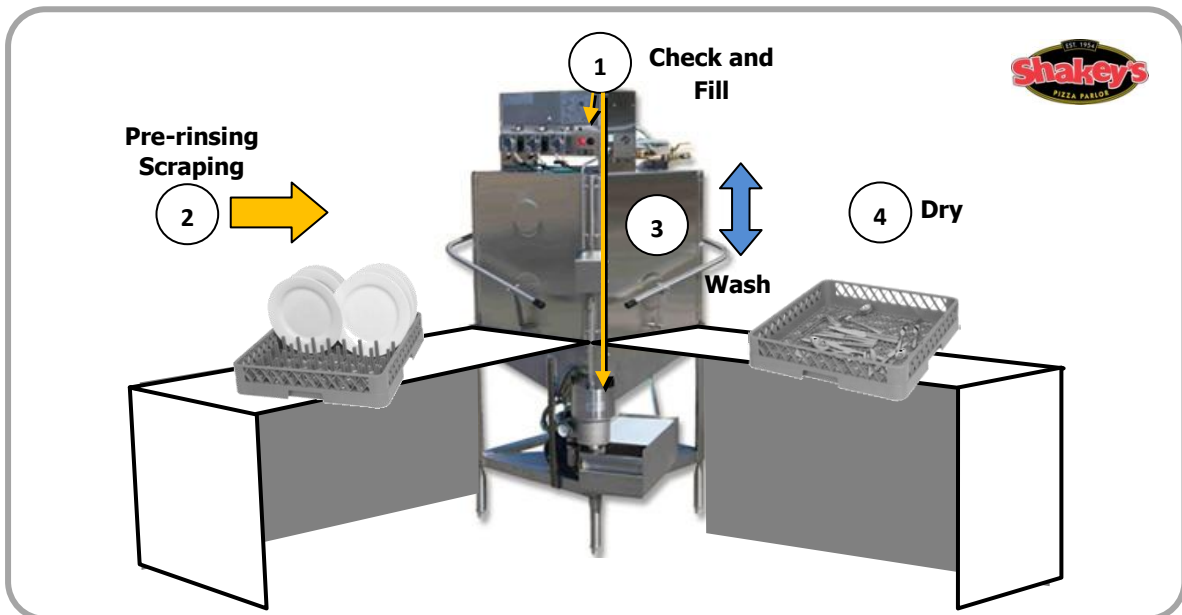
Make sure that all the chemical levels are correct and have the correct ppm (parts per million). Check the Safety and Sanitation Station Guide for details. Verify the water compartment is clean and free of debris; push the button to fill with water.

2. Pre-rinsing and Scraping

Removing all debris or food will make the dishwashing process much easier.

Note: Make sure you soak all silverware/utensils before placing in the dishwasher. **"This is the secret to dish washing quickly and efficiently"**.

Placing food debris into a trash container rather than the dish water will keep drain lines clean, avoiding costly repairing and plumbing services.



3. Wash

Load the dish washer with silverware/utensils and start dishwashing process.





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4. Dry

When the machine has stopped, place dishes in your restaurants designated dry area. Clean, sanitized dishes are left to air dry and then placed in storage once dry. Never towel dry the dishes. Towels can cause cross contamination by leaving debris on your just sanitized dishes.

Storing Clean Dishware

When storing clean and sanitized tableware and equipment, it is important to remember to:

- Store everything 6" off the floor
- Clean and sanitize drawers, shelving, and anywhere items are stored.
- Store all glassware with the bottom facing up.
- Store flatware/utensils with handles up.
- Cover equipment food contact surfaces until they are ready to use.
- Make sure all pans are completely dry and stored with the bottoms up.

Be careful not to contaminate the dishware by allowing them to touch a dirty apron or uniform when handling and storing the dishware. All storage surfaces should be cleaned with sanitizer solution periodically to help maintain the high standard of cleanliness and sanitation required by Shakey's®.

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