

INDUSTRIAL SANITATION AND PERSONNEL FACILITIES

of containers, utensils, glassware, dishes, and silverware are highly important. Disposable containers and utensils however can eliminate washing and handling.

It is generally easier to sanitize utensils by machine washing than it is by hand washing. In either case, one of the main requirements in maintaining adequate sanitation is proper training of employees.

Utensils should be carefully scraped and preferably prewashed before being put into the detergent solution. They should be thoroughly washed with soap or a detergent, and well rinsed by a method which will destroy bacteria.

For thorough machine washing, the utensils must be stacked in the trays loosely enough so that the cleansing agent gets to every part, the concentration of detergent in the wash water and the wash water temperature must be maintained, and the wash water must be changed before it becomes excessively dirty.

Requirements for hand washing are the same, except that each utensil must be individually scrubbed in all parts rather than simply stacked in a tray.

For rinsing, the cleaned utensils may be immersed in clean hot water at 170 F for one-half minute. One problem is that of maintaining the temperature of the rinse water over long sessions of dishwashing, since a large volume of fresh hot water is required for this method. Water heaters should be of adequate size. Less water however will be needed if a chemical sterilizing agent is used. Hypochlorite solutions at a concentration of at least 50 ppm of available chlorine for an immersion time of one minute at 75 F will provide adequate sterilization.

When the utensils have been properly cleaned, they should be stored and handled so as to prevent contamination by the handler's fingers and from ordinary dust and dirt or from leakage from overhead pipes.

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