

20—Industrial Sanitation and Personnel Facilities

Utensils should be carefully scraped and preferably pre-rinsed 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. The wash water must be changed before it becomes excessively dirty. Spray nozzles in the dish washing machine must be cleaned daily to maintain proper flow and distribution.

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. Cationic quaternary ammonium germicides are also suitable.

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.

References

- American Dietetic Association, 620 N Michigan Ave, Chicago, Ill 60611
- American Medical Association, Council on Foods, 535 N Dearborn St, Chicago, Ill 60610
- American Public Health Assn, 1790 Broadway, New York City 10019
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"Cast Iron Pipe and Fittings," A21 Series
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Minimum Requirements for Non-Water Carriage Disposal Systems, Z4.3
Minimum Requirements for Sanitation in Places of Employment, Z4.1
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- American Standard and Sanitary Corp, 40 W 40th St, New York, N Y 10018 *National Plumbing Code*
- American Waterworks Association, 2 Park Ave, New York, N Y 10016
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- Environmental Management Association, 1710 Drew St, Clearwater, Fla 33515
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