Training
Lesson Plan
Dishwasher Safety

Description

Introduction to Dishwasher Safety for food service employees. Topics include dishwasher safety, washing, rinsing, and sanitizing.

By the end of this class participants will be able to:

1. Handle the dishwasher safely
2. Know the proper procedures for washing, rinsing, and sanitizing

Duration: 15 minutes

Materials

Dishwasher Safety Handout from http://www.ehs.ucr.edu/safety/diningservicessafety.html (one for each participant)
Dishwasher Safety Assessment

Procedure

1. Circulate roster among all participants (1 minute)

2. Distribute copies of the “Dishwasher Safety” handouts to group (1 minute)

3. Review the content from each topic on handout (8 minutes)
   a. Dishwasher
   b. Wash
   c. Rinse
   d. Sanitize

4. Assess the participant’s comprehension using the “Test” section in the Dishwasher Safety Assessment. (5 minutes)