Recipes for success with Dishwasher Safety

Dishwasher

- Crack dishwasher doors before opening them all the way. This will prevent any hot water or steam from rushing out
- Skim through to see any potential hazards such as a pointing knife or fork
- Put items into their appropriate slot
- Do not overload dish racks. If possible, use more than one rack to reduce the weight of each rack that you have to move
- Rack heavier items, such as plates, closest to you
- Empty and sort cutlery bins before they are full
- Choose cleaning tools with good grips when heavy-duty cleaning is required
- When placing glasses into racks, fill the near rows first, then rotate the rack to bring the back rows to the front

Wash
- Washing is done in the first compartment of sink
- Wash with hot water and soap
- Check dish for cracks before washing

Rinse
- Rinsing is done in the second compartment of sink
- Rinse off the soap residue by wiping with a clean, wet cloth or spraying/flushing with clear, hot water at 120°F

Sanitize
- Sanitizing is done in the third compartment of sink
- Sanitize by using a spray bottle of sanitizer solution and then allow the item to be air dried
- Use one of the following approved chemical sanitizer
  1. Chlorine 100ppm
  2. Quaternary Ammonia 200ppm
  3. Iodine 25ppm