



<b>FS-SWP-205.3</b>	<b>DISHMACHINE – Dishwashing - Pre-Rinse Process (HOBART CLPS66E)</b>	
Department / Area: <b>Nutrition &amp; Food Services</b>	Date Created: January 17, 2017	Review / Revised date: March 1, 2018
Approved By: <b>Regional Manager Nutrition and Food Services</b>		

<b>Potential Hazards:</b> <b>Fill in those that apply</b>	<b>Personal protective equipment / devices required / other safety considerations</b>
<b>H M L risk for injury</b> <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – splashed in eyes <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – skin exposure <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – ingestion <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Chemical – inhalation of mist <input type="checkbox"/> <input type="checkbox"/> <input checked="" type="checkbox"/> Noise – Dishwasher operation	<ul style="list-style-type: none"> <li>• Plastic Apron</li> <li>• Rubber Gloves</li> <li>• Non-Slip Footwear (e.g. No Crocs)</li> <li>• Anti-fatigue Mats/Non slip flooring</li> <li>• Hearing protection (at applicable sites)</li> </ul>
<b>Training / Reference information</b>	
<ul style="list-style-type: none"> <li>• Department Orientation / Checklist</li> <li>• WHMIS / training annually</li> <li>• MSDS Binder Location</li> <li>• Job Hazard Analysis</li> <li>• Operator’s manual</li> </ul>	

**Note:** Signs and symptoms of a musculoskeletal injury (MSI) can include pain, burning, swelling, stiffness, numbness/tingling, and/or loss of movement or strength in a body part. Report these to your supervisor.

**Employers must ensure that workers are trained and follow this safe work procedure**  
**Steps to perform this task safely:**

**Scraping / Pre-Soak / Rinse:**

1. **All items must be scraped clean and rinsed thoroughly** before entering dishmachine to ensure there is no food debris being introduced into the pre-rinse or wash tanks. Food debris in the wash tank can compromise and reduce the cleaning power of the detergent solution.
2. **All pre-soaked items** must be thoroughly rinsed of debris and soaking solution:
  - Cutlery – soaked in Shine K2 solution must be must thoroughly rinsed using spray nozzle
  - Pots / Pans – any items that have been soaked at the 3 compartment sink must be thoroughly sprayed to remove all residue pre-soak / soapy solution, (Suma Supreme Pot & Pan Detergent).
  - NOTE: Either of these detergents introduced to the dishmachine may result in a foam build-up.

**Action Plan – For Foaming Situation:**

3. **Stop Dishmachine Immediately** - When foaming is noticed at the dishwasher, staff are to immediately stop the dishmachine to prevent the build-up of foam from spilling out onto the floor.
4. Drain the dishwasher and use the water hose to spray out the interior to remove all suds.
5. Fill the dishmachine and add 1 cup of vegetable oil to the wash tank.
6. Run the dishwasher through a cycle to circulate the oil entirely. This will remove any residual foam build up from the manifold, jets etc. (The oil will collapse any bubbles left).
7. Drain the dishmachine of the oil/water solution and refill.
8. Start a new cycle and continue washing dishes.

**Documentation:**

9. All foaming events must be documented by Dietary Aides working at the time of the incident.
10. See the chart provided on the red clipboard and record details, i.e. date/time/staff working/items recently washed/comments. This information will assist with further investigation of the problem.