

# SOP: Dishwashing and Utensil Sterilization Steps

This SOP details the **dishwashing and utensil sterilization steps**, including pre-rinsing, washing with appropriate detergents, thorough rinsing, sanitizing using approved chemical solutions or heat methods, and proper drying and storage procedures to ensure hygiene and prevent cross-contamination in food service environments.

## 1. Purpose

To outline standardized procedures for effective dishwashing, utensil sterilization, and safe storage for hygiene and food safety compliance.

## 2. Scope

This procedure applies to all staff responsible for cleaning dishes, utensils, kitchenware, and equipment in the food service area.

## 3. Responsibilities

- All kitchen staff must follow these steps carefully.
- Supervisors are responsible for ensuring compliance and proper training.

## 4. Procedure

- 1. Preparation**
  - Wear appropriate PPE: gloves and apron.
  - Scrape all food debris from dishes and utensils into waste bins.
- 2. Pre-Rinsing**
  - Rinse items under warm running water to remove loose particles.
- 3. Washing**
  - Wash items in hot water (at least 43°C/110°F) with an approved detergent.
  - Use designated brushes or sponges for scrubbing.
  - Change wash water when visibly dirty or after every large load.
- 4. Rinsing**
  - Rinse thoroughly in clean, hot water to remove detergent residue.
- 5. Sanitizing**
  - Use one of the following methods:
    - **Chemical Sanitizing:** Soak items in an approved sanitizing solution (e.g., chlorine 50-100 ppm, or as per manufacturer instructions) for at least 1 minute. Use test strips to confirm concentration.
    - **Heat Sanitizing:** Immerse items in hot water at 77°C/170°F or above for at least 30 seconds (or run through a commercial dishwasher if available).
- 6. Drying**
  - Allow items to air dry on clean racks or trays. **Do not towel dry.**
- 7. Storage**
  - Store dry dishes and utensils in a clean, dry area away from floors and contamination sources.
  - Organize so that handles and food-contact surfaces are protected.
- 8. End-of-Shift Cleaning**
  - Clean and sanitize sinks, dish racks, and washing equipment after the last shift.

## 5. Monitoring/Verification

- Supervisors must periodically observe procedures and record sanitizer concentrations.
- Maintain logs documenting cleaning, sanitizing, and storage activities.

## 6. Records

Record Type	Responsible	Retention Period
Sanitizer Test Log	Kitchen Staff	6 months
Cleaning Schedule Log	Supervisor	6 months

**Note: Always follow local regulatory requirements and manufacturer instructions regarding detergents and sanitizers.**