

# PAN WASHER

## Sanitation Procedures

### Sanitation Procedures

1. Work and storage surfaces should be clean and dry
2. Test heat of sanitizing rinse for high temperature machines
3. Test strength of sanitizing solution for low temperature machines
4. Scrape, flush and pre-soak or soak dishes prior to mechanical cleaning
5. Allow washed dishes, pots and pans, and utensils to air dry
6. Wash and sanitize hands before touching cleaned dishes, pots and pans, or utensils

### Machine Start Up Procedures

1. Inspect interior of machine; remove any debris and clean if necessary
2. Close drain
3. Fill machine with water
4. Replace any screens or curtains that were removed
5. Turn on machine
6. Turn on heater/booster heater AFTER machine is filled with water
7. Turn on detergent dispenser

### Machine End of Day Procedures

1. Turn off heater/booster heater
2. Turn off machine
3. Turn off detergent dispenser
4. Open drain
5. Clean screens and interior of machine
6. Open doors and keep open until next use

