

# Inspection Report Item 16: Food Contact Surfaces Cleaned and Sanitized

FDA Food Code References: 4-501.112, 4-501.113, 4-501.114

## Mechanical Warewashing

### Warewashing machines

Commercial dish machines are designed to sanitize by either using high temperature water or by injecting a chemical sanitizer. It is important to know how your dishwasher works so read the manufacturers instructions.

- For video demonstration visit:  
<https://ia.foodprotectiontaskforce.com/videos/>



- Check them for cleanliness.
- Clean foreign objects from trays/spray nozzles.
- Check detergent and sanitizer (if used) levels.
- Scrape, rinse, or soak items before washing them.
- Load racks correctly.
- Check machine temperatures/pressures.
- Check sanitizer (if used) with test papers.
- Air-dry all items and keep machine in good repair.