

Temporary Dishwashing Station

Temporary Food Event Dishwashing Station Set-Up

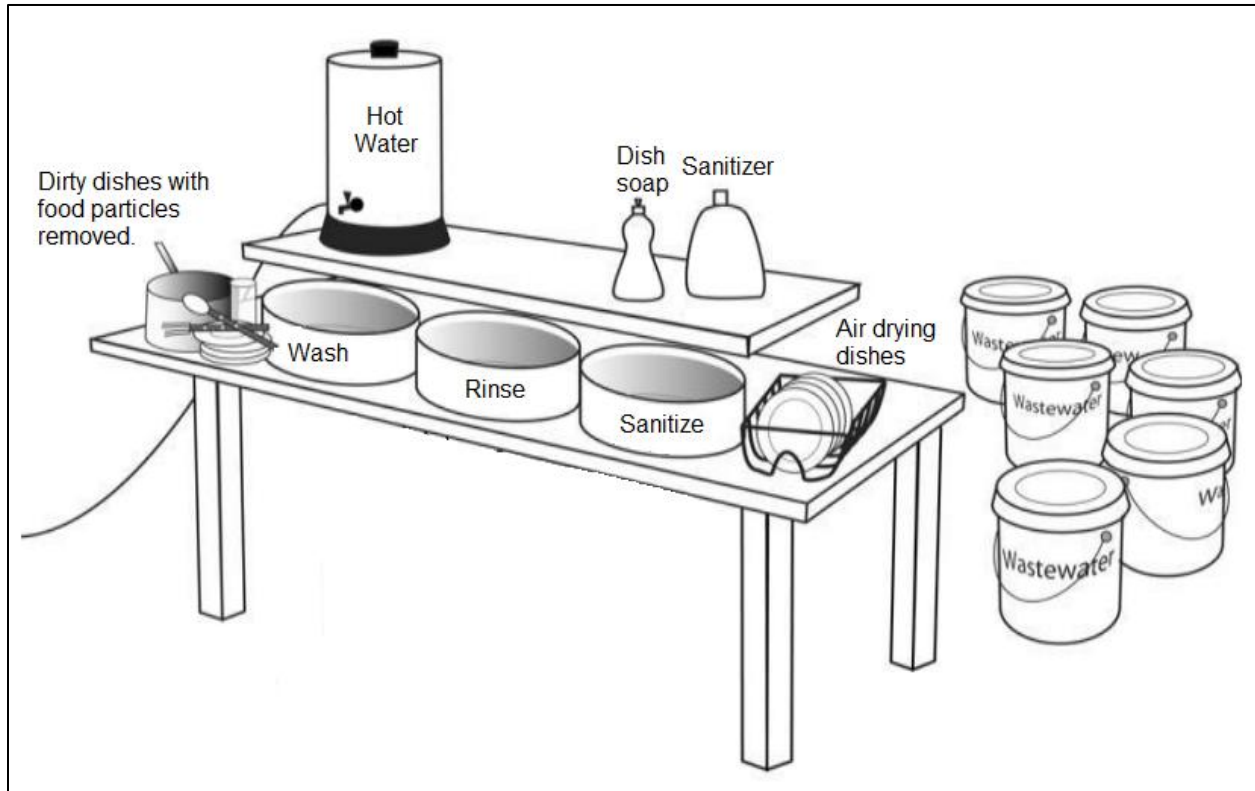


Figure 1: An example of a temporary food event dishwashing station set-up.

Dishwashing Supplies

- Potable water supply with hot water source.
- Three large bins or containers which can fit your largest piece of equipment.
- Dish soap.
- Sanitizer (chlorine bleach or quaternary ammonia) and appropriate test strips.
- Space and a rack for air drying.
- Enough storage for wastewater created or access to sanitary sewer for discard.

Dishwashing Steps

1. Remove any food particles or grease.
2. Wash in hot soapy water.
3. Rinse with clean water.
4. Sanitize in warm water with sanitizer mixed as the label instructs. Test strips must be used to determine strength; 50 - 100 parts per million (ppm) of chlorine or 200 ppm quaternary ammonia.
5. Air dry.
6. Change container contents as necessary to maintain water and solutions in a clean condition and sanitizer at the recommended strength.

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