

## **SECTION 7 - DISHWASHING FACILITIES**

### **Hand Dishwashing Facilities**

Hand dishwashing facilities should include an approved three-compartment sink. The sink shall be of sufficient size and depth to submerge, wash, rinse and sanitize all utensils. The sinks shall have splashback protection and drainboards that are an integral part and continuous with the sink. Minimum recommended dimensions are as follows:

**Food Stand:** 18" width x 21" length x 14" depth with 24" drainboards; facilities with only self-serve hot-dog may use 18" drainboards.

**Restaurant:** 18" width x 21" length x 14" depth with 36" drainboards, if single-service restaurant or restaurants utilizes multi-use utensils or has 50 or less seats, 24" drainboards are acceptable. Establishments with more than 50 seats should have pre-flush or pre-scraping equipment should be provided.

If additional holding space for soiled utensils is required, this may be accomplished by storage carts.

Adequate facilities shall be provided to air-dry utensils. This may be accomplished by approved drainboards, dishtables, portable or stationary air drying racks, or wall and/or overhead shelving units located in close proximity to the dishwashing area. Floor drains should be provided in areas where wet pots, utensils and equipment are air-drying on approved racks or dish tables away from the sink. **(Figure #11 illustrates effective methods of air drying utensils.)**



**Figure #11**

## **Mechanical Dishwashing**

Full service facilities that utilize multi-use eating and drinking utensils and seat in excess of 100 people and facilities with 50 seats that utilize self service buffet units should provide mechanical dishwashing facilities. The capacity of the dishwashing machines shall be based on the peak number and type of dishes, utensils, flatware, etc. that must be washed each hour.

The following formula offers the minimum acceptable method for determining the required rack capacity per hour; seating turnover is assumed to 1.5 times per meal and a minimum of 5 pieces of tableware are assumed for each place setting.

### **Formula for a 100 seat food service facility:**

$$100(\text{seats}) \times 1.5(\text{seat turnovers per hour}) = 150 \times 5(\text{utensils per place setting}) = 750$$

$$750(\text{utensils used per hour}) / 20(\text{utensils per rack}) = (\text{required \# racks per hour})$$

OR

$$100 \times 1.5 = 150 \times 5 = 750 / 20 = 37$$

For this example a dishwashing machine rated by the manufacturer to wash a minimum of 37 racks per hour must be provided. Consult the manufacturers specification sheets for optimum capacity.

An adequate facility for preflushing or prescrapping shall be provided on the soiled dish side of the Dishwashing machine. The facility shall comply with the standards of NSF or equivalent.

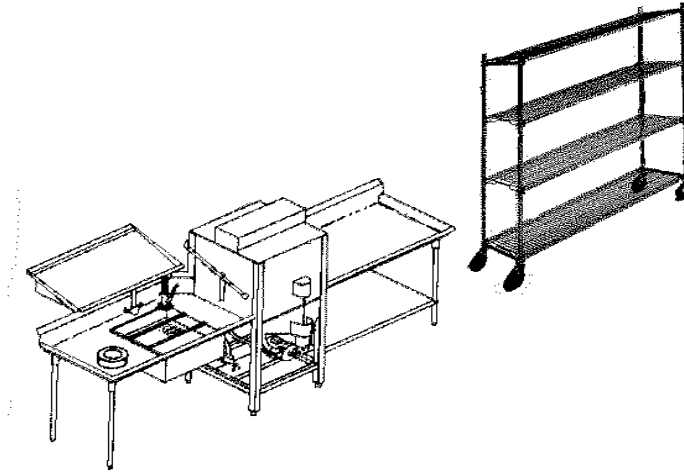
The requirements for air-drying shall be the same as for hand dishwashing. Where low-temperature dishmachines are used, additional drying space may be required.

Dishwashing facilities are recommended to be located such that dirty dishes from the dining area are not carried through food preparation, storage or display area. Dishwashing equipment should be located immediately inside the kitchen door when entering from the dining area. This location will reduce the possibility of contamination that can occur when dirty dishes are transported through the kitchen and food preparation areas.

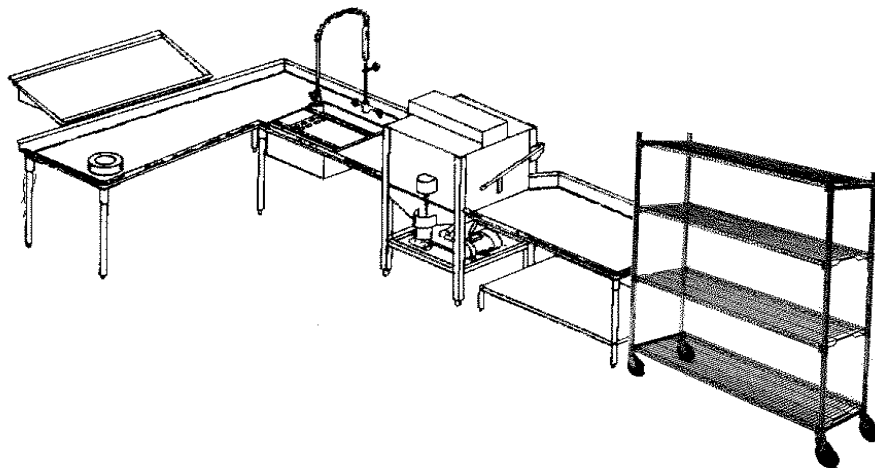
Adequate facilities shall be provided to air-dry utensils prior to final storage. This may be accomplished by approved drainboards, dishtables, portable or stationary air drying racks, or wall and/or overhead shelving units located in close proximity to the dishwashing area. Floor drains should be provided in areas where wet pots, utensils and equipment are air-drying on approved racks or dish tables away from the sink. For air drying of utensils it not necessary to have large drainboards.

Drainboards that are large enough to handle two to three racks of dishes depending on the capacity of the dishmachine used in conjunction with portable wire racks for final air drying of utensils will provide a greater area available for final air drying than with larger drainboards.

(Figure #12 & 13 Illustrates effective methods of air drying utensils prior to storage.)



**Figure 12**



**Figure 13**

**Installation Requirements**

Dishwashing equipment must be installed so the equipment and any adjacent equipment or areas are readily accessible for cleaning, eliminates the potential for cross-contamination and does not create a vermin harborage.