

MANUAL DISHWASHING PROCEDURE

1. ALL UTENSILS AND DISHES SHALL BE SCRAPED, SORTED AND PREWASHED UNDER RUNNING WATER.
2. WASH IN WATER BETWEEN 110° AND 125°F., USING AN EFFECTIVE SOAP OR DETERGENT.
3. RINSE BY IMMERSING DISHES AND UTENSILS IN CLEAN, HOT WATER TO REMOVE SOAP OR DETERGENT.
4. SANITIZE BY SUBMERGING DISHES AND UTENSILS FOR AT LEAST 2 MINUTES IN A SOLUTION OF 1½ TEASPOONS OF BLEACH PER GALLON OF COOL WATER OR ANOTHER SOLUTION OF A SANITIZER APPROVED BY THE DEPARTMENT. *
5. ALL DISHES AND UTENSILS SHALL BE AIR-DRIED IN RACKS OR BASKETS OR ON DRAIN BOARDS.

* Approved sanitizers are described in DCF 250 & 251 Appendix J Resource E-23, Cleaning, Sanitizing and Disinfecting in Child Care Settings.

DECE

Bureau of Early Care Regulation

DCF 251.06(9)(b) Licensing Rules for Group Child Care Centers