


Work Health Safety: Safe Work Practice: Food & Catering

Dishwasher (commercial)

 Risks	Risk rating	Risk Controls
Electrocution	Likelihood: E Consequence: 1 Rating = HIGH	<input checked="" type="checkbox"/> Ensure hands are dry when touching electrical equipment/switches
Manual handling injury from inappropriate actions	Likelihood: D Consequence: 2 Rating = MODERATE	<input checked="" type="checkbox"/> Staff competent in manual handling and comply with Standard Operating Practice (SOP) 1: Manual Handling. <input checked="" type="checkbox"/> Bend knees to reach low items. <input checked="" type="checkbox"/> Use trolley for trays and gloves to remove trays and lids.
Burns from hot water/steam or dishes	Likelihood C Consequence 4 Rating = MODERATE	<input checked="" type="checkbox"/> Let dishes sit for 30 seconds before unloading (cutlery will be hot at end of cycle)
Food contamination	Likelihood D Consequence 4 Rating = LOW	<input checked="" type="checkbox"/> Check water is clean enough. <input checked="" type="checkbox"/> Check detergent receptacle is full <input checked="" type="checkbox"/> Check dishwasher water is hot enough

Equipment required:

<i>Mercy Services equipment</i>	<i>Others equipment</i>
Commercial dishwasher Worker to wear <u>footwear</u> that is fully enclosed, slip resistant sole, water repellent/resistant and provides adequate support. Personal Protective Equipment required: Gloves, PVC apron	

Activity	Worker behaviour	Client/other's behaviour
1. Prepare dishwashing machine	a. Open Dishwasher door and place plugs/filters in proper position. b. Switch machine on to Fill Machine with water. - squat - bend knees. Press start up button on to FILL position. c. When machine is full set to appropriate cycle time (90 Seconds) - squat - bend knees. Turn button clockwise to 90 second time setting. d. Check detergent receptacle is full - Hose must be connected to drum. Detergent bottles to have chemical in them. Follow appropriate steps if chemical is empty.	<i>Clients to:</i> <i>stay away from kitchen and cleanup area</i>
2. Prepare items	a. Scrape crockery to remove waste deposit.	

Activity	Worker behaviour	Client/other's behaviour
	<ul style="list-style-type: none"> b. Place crockery in dishwasher trays. Hose scraps/detergent off with spray hose. c. Stack crockery into baskets and place on edges d. Stand cups, bowls and glasses upside down - tilt to face jet. 	
3. Prepare heavily stained items	<ul style="list-style-type: none"> a. Crockery/Cutlery to be soaked in approved Chemical once a month as per cleaning roster or if needed before. 	
4. Wash items	<ul style="list-style-type: none"> a. Place basket into machine. b. Close lid and machine starts automatically 	
5. After wash	<ul style="list-style-type: none"> a. Retrieve items from dishwasher - wait for cycle to finish. Lights will be on When cycle is finished b. Let dishes sit for 30 seconds before unloading (cutlery will be hot at end of cycle). Place clean dishes on trolley provided ensuring that clean dishes are not near dirty ones to cross contaminate. c. Check water is clean enough and change when dirty or at end of shift. d. Cleaning dishwasher at the end of each shift - Turn cycle setting to off position. When water has cooled down take out grates and remove any food scraps. Pull plug to empty out water. Take out filter and remove any food scraps with water hose. Place all filters/plugs/grates in dishwasher tray and leave in dishwasher. Dishwasher door to be left open after cleaned. 	
6. Follow-up	<ul style="list-style-type: none"> a. Document any incident and report it to your Coordinator immediately 	

As at 07/06/17 this Safe Work Practice is authorised for use in:

<i>Service</i>	<i>Position</i>
Day Centre/ Centre Based Meals	Food Safety Officer/Cook and experienced kitchen volunteers
Residential Aged Care	Cook, kitchen hand and Assistant in Nursing

Date for review of safe work practice: June 2020 (or if injury or changes require)

COMPETENCY ASSESSMENT

Dishwasher (commercial)

Employee _____

Assessor _____

Date _____

Desired Outcome:

For staff/volunteer to clean items using a commercial dishwasher without causing harm or distress

Knowledge required:

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Performance Criteria	Competence demonstrated	Comment
Prepare dishwashing machine		
a. Open Dishwasher door and place plugs/filters in proper position.		
b. Switch machine on to Fill Machine with water. - squat - bend knees. Press start up button on to FILL position.		
c. When machine is full set to appropriate cycle time (90 Seconds) - squat - bend knees. Turn button clockwise to 90 second time setting.		
d. Check detergent receptacle is full - Hose must be connected to drum. Detergent bottles to have chemical in them. Follow appropriate steps if chemical is empty.		
Prepare items		
a. Scrape crockery to remove waste deposit.		
b. Place crockery in dishwasher trays. Hose scraps/detergent off with spray hose.		
c. Stack crockery into baskets and place on edges		
d. Stand cups, bowls and glasses upside down - tilt to face jet.		
Prepare heavily stained items		
a. Crockery/Cutlery to be soaked in approved Chemical once a month as per cleaning roster or if needed before.		
Wash items		
a. Place basket into machine.		
b. Close lid and machine starts automatically		

After wash		
a. Retrieve items from dishwasher - wait for cycle to finish. Lights will be on When cycle is finished		
b. Let dishes sit for 30 seconds before unloading (cutlery will be hot at end of cycle). Place clean dishes on trolley provided ensuring that clean dishes are not near dirty ones to cross contaminate.		
c. Check water is clean enough and change when dirty or at end of shift.		
d. Cleaning dishwasher at the end of each shift - Turn cycle setting to off position. When water has cooled down take out grates and remove any food scraps. Pull plug to empty out water. Take out filter and remove any food scraps with water hose. Place all filters/plugs/grates in dishwasher tray and leave in dishwasher. Dishwasher door to be left open after cleaned.		
Follow-up		
a. Document the incident and report it to your Coordinator immediately		

Is the worker assessed as being competent? YES NO

Any required follow up action/training: _____

Signature of employee..... Date.....

Signature of assessor Date.....