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Mechanical Warewashing

Warewashing is an important part of the cleaning process in a food facility. Bacteria are not always killed with soap and water. Therefore, all kitchen wares such as dishes, utensils, and multi-use cooking equipment (pots, pans, cooking utensils) must be washed, rinsed, and sanitized before use.



[High Temperature Mechanical Warewashing:](#)

High temp dishwashing machines, used in accordance with manufacturer’s specifications, must achieve a utensil surface temperature of at least 160oF. The temperature must be verified using an irreversible registering temperature indicator, or maximum temperature registering thermometer.

[Low Temperature Mechanical Warewashing:](#)

These machines use mechanical application of sanitizing chemicals by pressure spraying methods using one of the following solutions:

1. Contact with a solution of 50 ppm available chlorine for at least 30 seconds.
2. Contact with a solution of 25 ppm available iodine for at least one minute.
3. Contact with any chemical sanitizer that meets the requirements of Section 180.940 of Title 40 of the Code of Federal Regulations when used in accordance with the following:



- A. The sanitizer manufacturer's use directions as specified on the product label.
- B. The machine manufacturer's specifications as provided in the manufacturer's operating instructions.

Testing equipment and materials must be available to measure the applicable sanitization method.