20 Checodes Every Dishwasher Should Know

Pre-Rinse - Always pre-rinse dishes to remove large food particles before placing them in the dishwasher.

Scrape Plates - Scrape off excess food waste into the trash or compost before washing.

Separate Cutlery - Sort cutlery by type (forks, knives, spoons) to ensure thorough cleaning and easy unloading.

Load by Type - Load similar items together (plates with plates, glasses with glasses) for more efficient washing.

Keep Water Hot - Ensure the dishwasher water is hot (at least 150°F) for effective cleaning and sanitization.

Use Correct Detergent - Use the appropriate detergent specified for your commercial dishwasher, and never overuse it.

Don’t Overload - Avoid overloading the dishwasher racks to ensure all items are properly cleaned.

Check for Residue - Inspect dishes after washing for any leftover residue; rewash if necessary.

Avoid Mixing Materials - Keep glassware, plastics, and metal items separate to avoid damage and ensure proper washing.

Air Dry - Let dishes air dry rather than using towels to avoid contamination.

Change Water Regularly - Regularly change the water in the sink or dishwasher to maintain cleanliness.

Clean Filters - Frequently clean the dishwasher filters to prevent clogging and ensure efficiency.

Empty Trash and Scraps - Regularly empty trash bins and food scrap containers to maintain a clean workspace.

Sanitize Surfaces - Wipe down and sanitize all surfaces around the dishwashing area regularly.

Organize Storage - Store clean dishes, cutlery, and glassware in designated areas to avoid cross-contamination.

Stack Carefully - Stack dishes and glassware carefully to avoid breakage.

Report Damages - Report any broken or damaged items immediately to prevent accidents and maintain inventory.

Monitor Supplies - Keep track of dishwashing supplies (detergents, sanitizers) and report when they’re low.

PPE Use - Wear appropriate personal protective equipment (gloves, aprons) to ensure safety and hygiene.

End-of-Shift Clean - Clean and sanitize the dishwasher, sinks, and work area at the end of each shift to maintain a safe and clean kitchen environment.