

Dishwashing Requirements for Eating or Drinking Places in Yukon

Improperly sanitized dishes create a health risk for the public. As the owner or operator of an eating or drinking place in Yukon, you are responsible for ensuring that the dishes and utensils used in your facility are properly cleaned and sanitized. This document provides a summary of the approved methods and general requirements to achieve adequate sanitization. This document is not exhaustive, and further requirements may apply to your facility. For more information, please contact Environmental Health Services (EHS).

Mechanical Dishwashing

A number of mechanical dishwashers can be used to achieve the sanitization requirements for your dishware. Dishwashers must be kept clean and in good working order. You must have in your possession a copy of the owner's manual and operate your machine according to the manufacturer's recommendations. In the case of an equipment malfunction, you must be prepared to wash dishes using an approved manual dishwashing method.

High temperature sanitization

- These machines use heat to kill bacteria that could be on the surface of your dishware.
- Water must reach a minimum temperature of 71°C (160°F) where it contacts the dishes.
- In order to ensure that your machine is reaching high enough temperatures to sanitize your dishware, measure the water temperature weekly with a temperature test strip or a maximum-registering thermometer and record results in a log book.

Chemical sanitization

- Sanitization in these machines is achieved through using chemicals. The following temperature and chemical concentration requirements must be met:

Sanitizer type	Minimum Concentration	Minimum temperature (pH 8 – 10)	Minimum temperature (pH 8 or less)
Chlorine	25 ppm	49°C (120°F)	49°C (120°F)
	50 ppm	38°C (100°F)	24°C (75°F)
	100 ppm	13°C (55°F)	13°C (55°F)
Sanitizer type	Minimum Concentration	Minimum temperature	Other constraints
Iodine	12.5 ppm - 25 ppm	24°C (75°F)	pH 5.0 or less (unless manufacturer's specifications state otherwise)
Quaternary Ammonium	200 ppm or as per manufacturer's specs	24°C (75°F)	water hardness <500 mg/L

- Chemical test strips and temperature test strips or maximum-registering thermometers should be used weekly to make sure requirements for sanitization are being met. Results should be recorded in a log book.

Alternatives

In some specific cases when dish volume is low, such as in day homes, residential machines may be permitted. Residential machines must be properly operated to achieve sanitization and must be NSF/ANSI Standard 184 certified. Contact EHS to see if you are authorized to use these machines in your facility.

Manual Dishwashing

Manual dishwashing methods must be used for dishes too large to fit in a mechanical dishwasher, and when mechanical equipment malfunctions. In some cases, when dish volume is low, manual dishwashing may be the primary method of sanitizing dishes. Manual dishwashing must occur in a three compartment sink of non-corrodible metal or porcelain, large enough to fully immerse the largest dish to be washed. The following method must be used:

Three sink dishwashing method

- Dishes must first be pre-rinsed and scraped free of excess food.
- In the first sink, dishes must be washed in a solution of soap and warm water at not less than 45°C to remove food and grease.
- In the second sink, dishes must be rinsed in warm water at not less than 45°C.
- In the third sink, dishes must be completely immersed and sanitized using one of the following methods:
 - In water at not less than 77°C (171°F) for at least two minutes.
 - In a chlorine solution with a concentration of 100 – 200 mg/L at a temperature of not less than 45°C (113°F) for at least two minutes.
 - In a quaternary ammonium solution with a concentration of 200mg/L at a temperature of not less than 45°C (113°F) for least two minutes.
 - In an iodine solution with a concentration of 12.5 – 25 mg/L at a temperature of not less than 45°C (113°F) for least two minutes.
- After sanitization, dishes should be allowed to air dry.

Alternatives

In some specific cases when dish volume is very low, you may be authorized to perform manual dishwashing in a two compartment sink, if the materials and technique used can achieve adequate dish sanitization to the satisfaction of a health officer. Contact EHS for further information.

For more information or guidance on how your establishment can work to meet these requirements, please contact:

Environmental Health Services
 Health and Social Services, Government of Yukon
 (867) 667-8391 or 1-800-661-0408, extension 8391
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