

# Manually sanitising dishes

Cleaning and sanitising are 2 different processes that work together to keep surfaces safe and hygienic for food handling. In simple terms, cleaning is about removing what is visible, while sanitising makes the surface safe by destroying the invisible microbes that can make people sick. Sanitising is achieved by either heat (e.g. using dishwashers) or chemicals (using sanitiser chemicals).

If your business does not have a dishwasher or you do dishes manually, follow these simple steps when washing your equipment and utensils to ensure that they are sanitised appropriately.

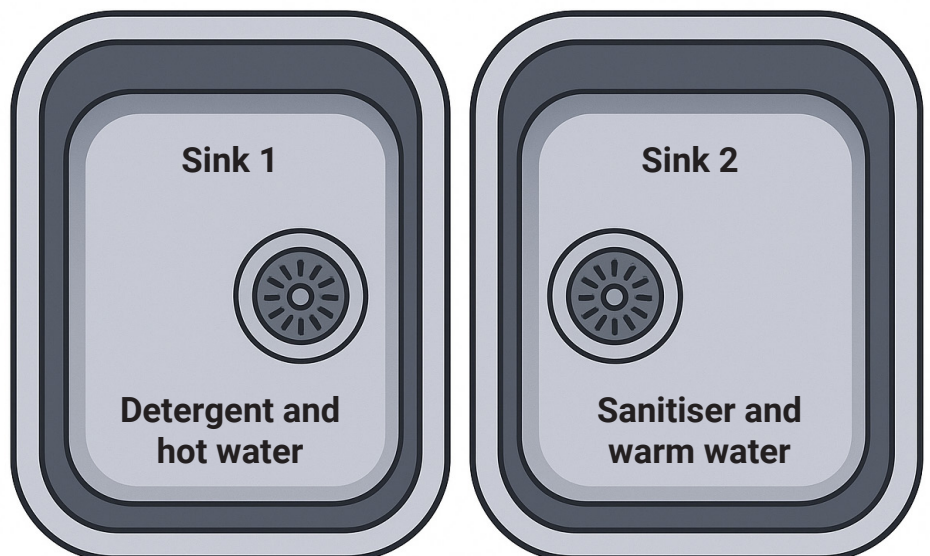


1. **Ensure you have an unscented food-grade sanitiser that is concentrated. This can be purchased online or at chemical stores.**
2. **Work out how much water will fill your sink.**
3. **Refer to the accompanying chart to find out how much sanitiser you will need.**

Once you know how much sanitiser you will need, write this on the handy chart that we have provided and place this above your sink for a quick reference.

Always ensure that the sanitiser is used as per the manufacturer's instructions as some may require additional rinsing or have a use by date.

**If you have any questions or need assistance contact council's Environmental Health Team on 8416 6333.**



## Chemical sanitiser water dilution ratios

Water	Litres (ltrs)	0.25	0.5	1	2	3	4	5	6	7	8	9	10
Chemical dilution rate	1 : 5	50	100	200	400	600	800	1000	1200	1400	1600	1800	2000
	1 : 10	25	50	100	200	300	400	500	600	700	800	900	1000
	1 : 20	13	25	50	100	150	200	250	300	350	400	450	500
	1 : 30	8	17	33	67	100	133	167	200	233	267	300	333
	1 : 40	6	13	25	50	75	100	125	150	175	200	225	250
	1 : 50	5	10	20	40	60	80	100	120	140	160	180	200
	1 : 60	4	8	17	33	50	67	83	100	117	133	150	167
	1 : 70	4	7	14	29	43	57	71	86	100	114	129	143
	1 : 80	3	6	13	25	38	50	63	75	88	100	113	125
	1 : 90	3	6	11	22	33	44	56	67	78	89	100	111
	1 : 100	3	5	10	20	30	40	50	60	70	80	90	100
	1 : 150	2	3	7	13	20	27	33	40	47	53	60	67
	1 : 200	1	3	5	10	15	20	25	30	35	40	45	50
	1 : 250	1	2	4	8	12	16	20	24	28	32	36	40
	1 : 500	1	1	2	4	6	8	10	12	14	16	18	20



## Washing and sanitising dishes - manual method.

1. Pre-clean items - remove food and dirt by scraping, sweeping, wiping or rinsing with water. Remember to disassemble equipment before if applicable.
2. Wash - use hot water and detergent. Soak if necessary.
3. Rinse - rinse off detergents and any remaining food/dirt.
4. Sanitise - this will help eliminate/reduce microorganisms to safe levels.
5. Final rinse - rinse off sanitiser (if necessary - see manufacturer's instructions).
6. Dry - air dry, use a single use towel or clean tea towel.

**Fill the sink full with water and**

\_\_\_\_\_ mls of sanitiser.

**OR**

**Half fill the sink full with water and**

\_\_\_\_\_ mls of sanitiser.

