



## 4.22 Dishwashing Policy

### Intent

The intent of this policy is to communicate proper dishwashing procedures.

### Scope

This policy applies to all employees without exception, specifically those employed in the hotels' food service areas.

Unionized employees are requested to refer to their current Collective Agreement for specific information pertaining to dishwashing. Where the Collective Agreement is silent, bargaining members shall refer to the contents of this policy. In situations where the directions of this policy cover issues also in the Collective Agreement, the Collective Agreement will be the final authority.

### Guidelines

Maintaining exceptional sanitary standards for kitchen areas is of paramount importance.

The employer requires all kitchen employees to always adhere to the highest standard of cleanliness. This standard of cleanliness shall apply to the dishwashing processes and procedures utilized in food service areas. To ensure dishwashing procedures uphold sanitation requirements, the following guidelines have been implemented:

- The employer' dishwashing procedures shall consistently adhere to and exceed where possible, the minimum sanitation requirements established by applicable municipal, provincial and federal legislation.
- The employer shall utilize industry-leading dishwashing equipment to ensure the highest level of cleanliness.
- All dishwashing equipment will be inspected regularly for proper functioning.
- All dishwashing equipment will be properly maintained per manufacturer guidelines.
- Dishwashing equipment and its various pieces and components will be thoroughly cleaned daily to ensure proper functioning and to minimize food particle build-up.
- Only manufacturer-recommended cleaning solutions will be utilized. Use of such cleaning solutions will adhere to supplier guidelines pertaining to concentration, contact time and required amounts of solution per cycle/use.
- All solutions/chemicals used in association with dishwashing and sanitation of kitchen areas shall be properly marked and stored separately from all articles of food.
- Temperature checks of the dishwashing equipment will be conducted regularly to ensure heat levels required for proper sanitation are consistently maintained.
- Documentation and records will be maintained by kitchen staff concerning temperature checks, maintenance and cleaning of the equipment.
- All employees required to utilize dishwashing and related sanitation equipment will be fully trained on proper use and safe operating procedures.