FOOD SAFETY 101

GUIDE TO DISH SANITATION

Foodborne illness is one of the biggest issues facing the foodservice industry today. In fact, there are **48 million cases of foodborne illness annually.**[1] Protect your guests and your reputation from the devastating and costly effects of foodborne illnesses by taking a few simple precautions.

CLEAN ≠ SANITARY

Just because a dish looks clean, it is not necessarily sanitized.[2]

SANITIZING KILLS BACTERIA

Sanitation reduces the number of microorganisms on surfaces.[2]

HEAT KILLS BACTERIA FASTER

Heat sanitizing in a dishmachine shortens the time required to kill bacteria.[2]

USE AT LEAST 171°F WATER

Higher temperatures kill bacteria more rapidly.[2]

APPLY 30 SECONDS OF HEAT

To ensure proper sanitation, use at least 171°F water for at least 30 seconds.[2]

AIR DRY DISHES

Prevent the spread of bacteria on towels by letting dishes air dry.[2]

WHY HATCO BOOSTER HEATERS

When it comes to foodservice sanitation, no one can afford to take risks. And when it comes to selecting a hot water booster for your dishwasher, Hatco is the best choice.

- *#1 in quality and reliability as a leader in hot water heating since 1950*
- *#1 in product performance with 180°F (82°C) rinse water every time you need it*
- *#1 in customer service with a nationwide network of sales representatives and dealers*
- *#1 in service after the sale with 24/7 factory support technical assistance*



Imperial Electric Booster Water Heater
(built into dish machine)

Talk to the experts at Hatco for more information on how to protect your business with proper dish sanitation.
Visit www.hatcocorp.com or call (414) 671-6350 or email support@hatcocorp.com.

1 U.S. Food & Drug Administration
2 Food Safety Basics, NDSU Extension Service, January 2017