*Safe Work Practices*
Using Dishwashing Machines

**Hazards:** Loud machine noise, hot water, and sharps such as knives or broken glassware

**Equipment:** Dishwashing machine

**Personal protective equipment:** Earplugs, rubber gloves, apron, slip-resistant shoes

**Training required:** On-the-job training, WHMIS

**Legal requirements:** N/A

# Safe work practices

1. Put on your PPE.
2. Ensure that the machine is filled with clean water.
3. Turn on the heaters.
4. Ensure that soap and a drying agent is in place.
5. Turn on the machine.
6. Monitor the temperature gauges to ensure that the machine operates at required cleaning and sanitizing temperatures.
7. Exercise caution when handling china, glassware, and silver.

Reference: *Ergonomic Tips for the Hospitality Industry: Preventing Injuries to Dishwashers* (WorkSafeBC pamphlet PH52)