



Warewashing Done Right

Regulations, Best Practices, & How RD Filip Helps

1) Regulations you need to know

- The FDA Food Code is the model legal standard many health departments use — it sets required wash/rinse/sanitize procedures, equipment expectations, and **requires measuring sanitizer concentration with a test kit.** (U.S. Food and Drug Administration)
- Mechanical warewashing must meet sanitization performance (temperature or chemical method) to reliably reduce pathogens; jurisdictions may **require specific rinse temps or sanitizer levels** depending on machine type. (NSF)
- Local health codes can adopt or amend the Food Code — always **check your state/local requirements during inspections.**

2) Daily checklist

- Test sanitizer concentration **every shift with an approved test kit** (FDA requires accurate determination). (U.S. Food and Drug Administration)
- Keep wash/rinse temps at the manufacturer/food-code **required setpoints** (or use proper chemicals if low-temp machine). (U.S. Food and Drug Administration)
- Empty/clean filters and pre-wash screens; remove food solids and run a short cleaning cycle as needed. (U.S. Food and Drug Administration)

3) Preventive Maintenance

- Deliming: scale (lime) buildup causes poor wash performance, spotted glassware, and can damage valves, sensors and pumps — **regular deliming prevents breakdowns and keeps sanitization effective.**
- Rinse aid & proper detergents: Using a **commercial rinse aid** reduces spotting and improves drying (important for presentation and to avoid rewash).
- **RD Filip helps keep your warewashing equipment running smoothly with preventative maintenance and on-site checks of your chemical dispensing systems, ensuring optimal cleaning and compliance.**



Shop All RDF Warewashing Products

