



**Cast iron has the same commercial cleaning process as all the other serving utensils.
Cleaning process as follows:**

- 1. Pre- Spray**
- 2. Mild scrub as needed**
- 3. High temperature commercial dishwasher**
- 4. Air-dry**
- 5. Re-oil**

Robert G. Tijerina

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From: [Tijerina, Robert](#)
To: [Trecia Johnson](#)
Subject: RE: Cast Iron
Date: Thursday, February 13, 2014 6:13:17 PM

Yes...with the exception of the oil treatment that should follow. But, most of our restaurants are not rubbing the oil into the cast iron, they are just spraying it, with an oil bottle.

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From: Trecia Johnson [<mailto:tjohnson@lodgemfg.com>]
Sent: Thursday, February 13, 2014 6:00 PM
To: Tijerina, Robert
Subject: RE: Cast Iron

Thank you for the feedback. Would it be correct to say that cast iron is treated the same as the other dishes as far as cleaning is concerned?

Trecia Johnson

Customer Compliance and Logistics Manager

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From: Tijerina, Robert [<mailto:rtijerina@carlson.com>]
Sent: Thursday, February 13, 2014 5:59 PM
To: Trecia Johnson
Subject: RE: Cast Iron

They are sprayed off. Thank you.

Robert G. Tijerina

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From: Trecia Johnson [<mailto:tjohnson@lodgemfg.com>]
Sent: Thursday, February 13, 2014 5:56 PM
To: Tijerina, Robert
Subject: RE: Cast Iron

Are the dishes pre-soaked, or sprayed off prior to putting in the commercial dishwashers?

From: Tijerina, Robert [<mailto:rtijerina@carlson.com>]
Sent: Thursday, February 13, 2014 5:54 PM
To: Trecia Johnson
Subject: RE: Cast Iron

Trecia – I found out that we do not have a formalized process that our restaurants follow in caring for our cast-iron griddles. But, they do wash and sanitize in a high temp dishwasher. Some restaurants will spray oil/treat the griddles once washed, but not all of them.

Thank you.

Robert G. Tijerina

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From: Trecia Johnson [<mailto:tjohnson@lodgemfg.com>]
Sent: Thursday, February 13, 2014 11:51 AM
To: Tijerina, Robert

Subject: RE: Cast Iron

Good morning. I just wanted to follow up with you. Have you been able to confirm the exact process for commercial cleaning in Friday's.

Is there a:

pre-wash / soak
followed by dishwasher (low or high temperature washer)
air dry
then re-oil

We are working on an FDA project involving the usage of Cast Iron as a serving utensil. This information would greatly assist.

Thanks again,

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From: Tijerina, Robert [<mailto:rtijerina@carlson.com>]
Sent: Friday, February 07, 2014 5:47 PM
To: Trecia Johnson
Subject: RE: Cast Iron

Trecia - so that I don't mislead anyone, I've requested this info from QA. I'll get back to you.

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From: Trecia Johnson [<mailto:tjohnson@lodgemfg.com>]
Sent: Friday, February 07, 2014 2:19 PM
To: Tijerina, Robert
Subject: FW: Cast Iron

Good afternoon, my name is Trecia Johnson. I work in the Compliance department for Lodge Manufacturing. I am working with Greg Myers on the FDA project involving Cast iron as a serving utensil. Can you confirm the exact process regarding the cleaning of cast iron items.

Is there a pre-wash / soak, followed by dishwasher (low or high temperature washer), air dry, then re-oil?

Thank you so much for all of your assistance,

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From: Greg Myers
Sent: Friday, January 24, 2014 10:47 AM
To: Trecia Johnson
Subject: FW: Cast Iron

Fridays

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From: Tijerina, Robert [<mailto:rtijerina@carlson.com>]
Sent: Monday, January 20, 2014 10:02 PM
To: Greg Myers
Subject: RE: Cast Iron

They are running them through dish, Greg. Thank you.

From: Greg Myers [gmyers@lodgemfg.com]
Sent: Monday, January 20, 2014 11:44 AM
To: Tijerina, Robert
Subject: Cast Iron

Robert, I am working on a FDA project and needed some info. Can you tell how your stores are washing our cast iron pieces? Are they running them through the dishwasher or cleaning them in a 3 compartment sink?

Thank you for your help!

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