

CHINA DINNERWARE

Care Guide

Proper care can be taken to maximize the life of your china dinnerware. Follow these simple guidelines to reduce the most common causes of the following problems.



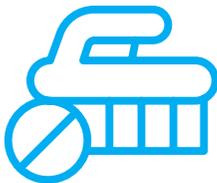
BREAKAGE OR CHIPPING

- ALWAYS inspect dinnerware prior to use and promptly remove any broken or chipped items from service.
- NEVER bang dinnerware on waste can or warewashing table to remove food scraps.
- NEVER use other dinnerware or metal utensils to scrape dishes.
- ALWAYS use a plastic scraper, sink sprayer, or gloved hand to remove food scraps.
- NEVER overload bus trays and dish racks.
- NEVER pile heavy items on top of lighter items.
- ALWAYS separate china, metalware, and glassware into their own bus trays.
- ALWAYS use the correct warewashing rack and avoid using metal racks.
- NEVER stack china over 1 foot high or nest cups unless otherwise noted as stackable.
- NEVER put cold water or ice in a warm cup or mug.
- ALWAYS allow china to cool to room temperature after dishwashing before storing or putting back in service
- NEVER leave china in oven for over 30 minutes at 450°F or higher.



DISCOLORATION OR STAINING

- ALWAYS wash shortly after use.
- NEVER allow soiled china to sit overnight.
- ALWAYS pre-soak or pre-rinse with 120°F - 160°F water.
- ALWAYS use proper detergent concentrations.
- Hard water, high iron content, or lime content in old equipment or eroded spray nozzles can cause issues.



METAL MARKINGS AND SCRATCHES

- NEVER use steel wool, metal pads, or abrasive cleaners.
- NEVER stack hot, wet china.
- ALWAYS adequately dry before storing or putting back in service.
- Avoid overworking your china due to inadequate inventory levels.

See the [Acopa China Dinnerware Inventory Guide](#) for more details.

