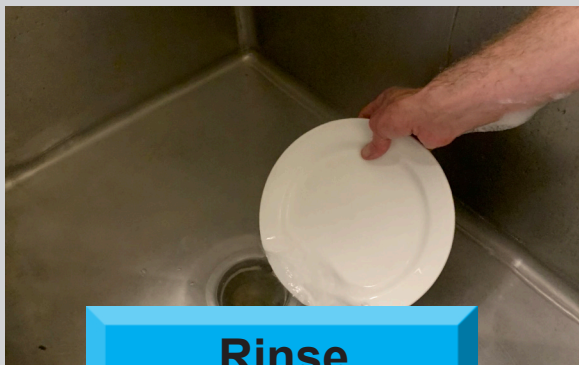


Manually Washing Dishes, Utensils, and Equipment, and Using Chemical Sanitizers



Wash

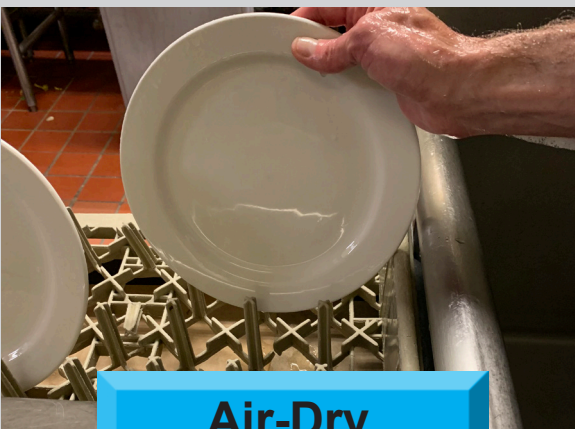
Water Temperature 110°F (43°C) for both Wash and Rinse



Rinse



Sanitize



Air-Dry

Step 1 Prepare Your Sinks

Use a 3-compartment sink with drainboards.
Use drain plugs so the sinks hold water.
Make sure sinks are clean.
Fill wash sink with hot water and soap.
Fill the rinse sink with hot water.
Check the temperature of the water with a thermometer!

Step 2 Prepare Your Sanitizer

Prepare your sanitizing solution in the third sink according to the directions on the container.

Sanitizer must have an EPA-registration number indicating that it is safe to use with food.

Chlorine bleach must be unscented!

A test kit must be used to check that it is a safe concentration.

If concentration is too low, add more sanitizer; if too high, add more water. Re-check the concentration after each addition.

***Chlorine Bleach 100 ppm**
Minimum Water Temperature 55°F (13°C)
Hold in sanitizer for 7 seconds

***Quaternary Ammonia, concentration according to instructions;**
Minimum Water Temperature 75°F (24°C)
Hold in sanitizer for 30 seconds

Step 3 Washing and Sanitizing

Scrape food off the items to be cleaned, or pre-soak.

Wash by putting the dirty dishes completely into the hot, soapy water in the wash sink and clean with a washable dishcloth.

Rinse off the soap in the rinse sink.

Sanitize (remove disease-causing organisms) by holding items in the sanitizing sink mixture for the times indicated.

All items **MUST** be air-dried.

*Additional information on types of sanitizers, minimum water temperatures, water pH and sanitizer contact times can be found in the Retail Food Code sections 590.004; FC 4-501.114 and FC 4-703.11(c) and 590.007; FC 7-204.11.