





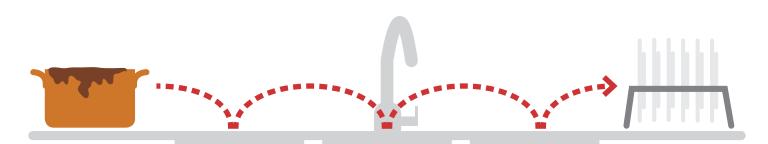






Manual Warewashing

Every food establishment must be capable of washing equipment, dishes, and utensils at a three-compartment sink.



Pre-clean

- Scrape residue from all objects to be washed.
- Clean each sink basin thoroughly.
- Assure all basins are set up prior to warewashing.

Wash

- Use hot, soapy water with a recommended temperature of 110°F (or per manufacturer's instructions).
 Check the temperature with a thermometer.
- Wash objects with soap and a scrub brush.

Rinse

- Use clean water for rinsing, ORSpray to remove
- soap from dishes.

Sanitize

- Use sanitizer at the required concentration and contact time. Check with a test strip.
- If using chlorine bleach at the recommended 50-100ppm, dishes should soak for 30 seconds.
- For QUAT, refer to the manufacturer's instructions.

Air Dry

- Separate objects for drying.
- Allow equipment to air dry prior to storing.
- When finished, drain the basins and clean the sink for the next use.

