











## **Manual Ware Washing**

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



### Pre-clean

#### Scrap residue from all objects to be washed.

- Clean each sink basin thoroughly.
- Assure all basins are set up prior to ware washing.

# 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, OR
- Spray to remove soap from dishes.

### **Sanitize**

Use an approved

- food contact
  sanitizer (such as
  chlorine or QUAT)
  at the required
  concentration
  and contact time
  per
  manufacturer's
  instruction. Check
  concentration
  with an
- Refer to "Sanitizer Fact Sheet" for additional details.

appropriate test

strip.

### 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.

