











# **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 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.

