

Approved Method for Hand Washing DISHES, UTENSILS AND EQUIPMENT

SCRAPE/ PRE-RINSE



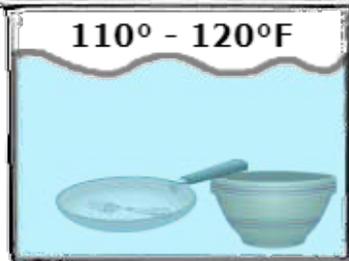
SCRAPE AND PRE-RINSE all dishes and utensils promptly with warm water before food can dry on them.

WASH



WASH with warm water, 110°-120°F using detergent and brush.

RINSE



RINSE by soaking in clean warm water, 110°-120°F.

Change the rinse water frequently to keep it clean.

SANITIZE



SANITIZE using chemical sanitizer or hot water.

Chemical sanitizer: Soak for at least one minute in 75°F water with proper chemical concentration.

Hot water (170°F): Use a dip basket, with a soak time of at least 30 seconds. An extra heater is necessary.

DRAIN



DRAIN AND AIR DRY. Do not towel dry. Store equipment in a clean, dry place.

SANITIZING CONCENTRATIONS
Chlorine Bleach 50-100 ppm —OR—
Quaternary Ammonia 200-400 ppm
USE AN APPROPRIATE TEST KIT

