

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

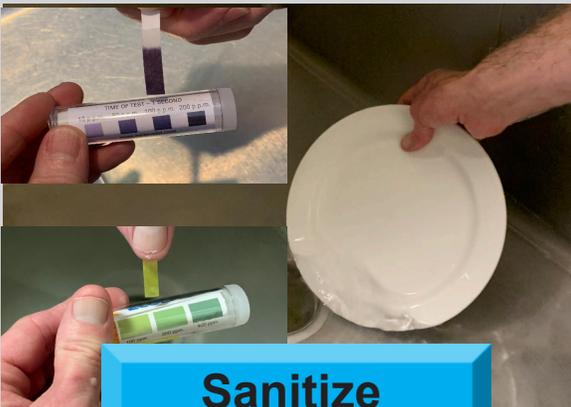


**Wash**

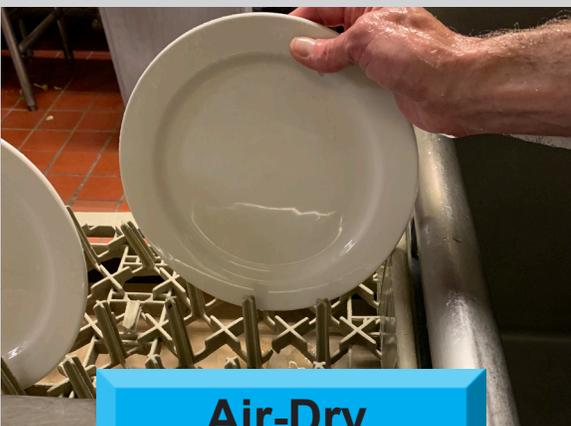
Minimum Water Temperature 110°F (43°C) for both Wash and Rinse



**Rinse**



**Sanitize**



**Air-Dry**

## Step 1 Prepare Your Sinks

- ▶ Use a 3-compartment sink with drainboards, or equivalent.
- ▶ Use drain plugs so the sinks hold water.
- ▶ Make sure sinks are clean, and sanitized, if also used as a food sink.
- ▶ 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 dishcloth or scrubbie.
- ▶ Rinse off the soap in the rinse sink.
- ▶ Sanitize (remove disease-causing organisms) by holding items in the sanitizing sink solution 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.

English