

Three Compartment Sink Method

Manually Cleaning and Sanitizing

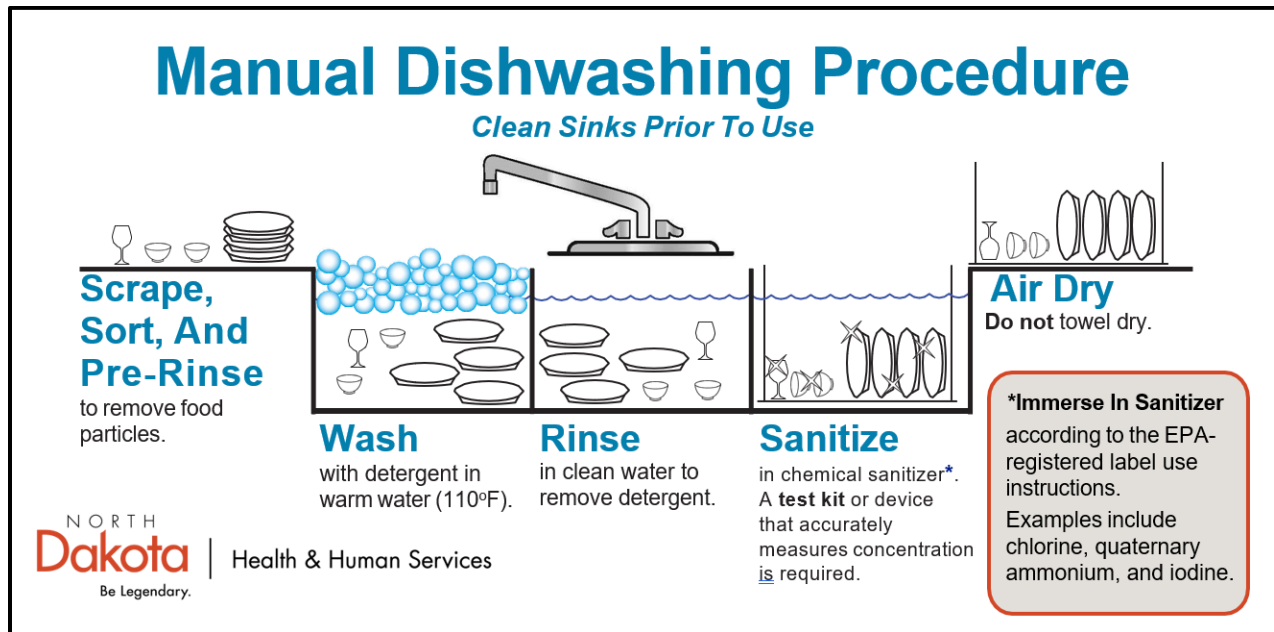


Figure 1: Manual Dishwashing Procedure.

Steps

1. Rinse, scrape, or soak all items before washing to remove food.
2. Wash items in the first sink in detergent and warm water. Water temperature should be at least 110°F. Use a brush, cloth, or nylon scrubber.
3. Immerse or spray-rinse items in the second sink. Water temperature should be at least 110°F. Remove all traces of detergent.
4. Immerse items in the third sink in hot water or a chemical-sanitizing solution. If hot water immersion is used, the water temperature must be at least 171°F. Items must be immersed for 30 seconds. If chemical sanitizing is used, the sanitizer must be mixed at the proper concentration.
5. Air dry. Do not dry with a cloth towel.

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