

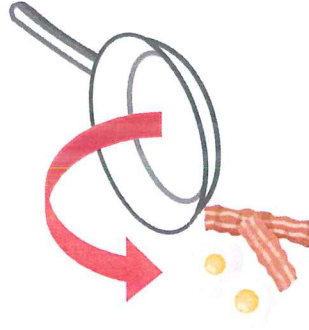
3 – COMPARTMENT SINK:

Manual Cleaning & Sanitizing of Food Equipment and Utensils

WASH → **RINSE** → **SANITIZE**

PRE - WASH

Scrape or flush out large food particles before washing.

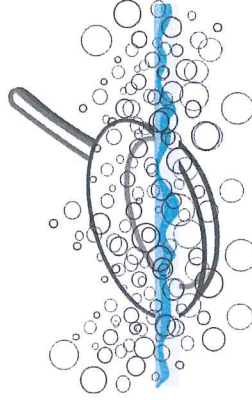


(Sink 1)

Wash with detergent.

Wash solution temperature $\geq 110^{\circ}\text{F}$.

Wash solution kept clean & at proper temperature throughout operation.



(Sink 2)



(Sink 3)

Chlorine*

25 - 100 ppm

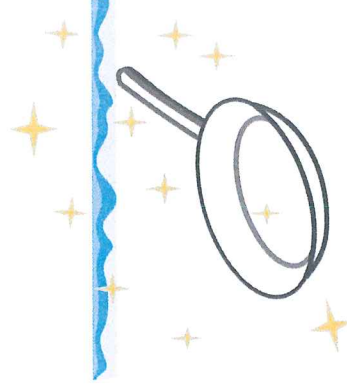
Quaternary ammonium*

200 ppm

Iodine*

12.5 - 25 ppm

Use **TEST STRIPS** to check concentration.



* Prepare and use sanitizer according to product label.

AIR DRY

Do not rinse off sanitizer.

Do not towel dry.

