Step 1: Scrape/pre-rinse dishes to remove excess food
Step 2: Wash dishes in hot soapy water
Step 3: Rinse dishes in clear hot water
Step 4: Sanitize dishes in sanitizer water (bleach, quaternary ammonia, etc.)
Sanitizer levels to be confirmed by proper test strips.
50-100 ppm Chlorine or 200-400 ppm Quaternary ammonia
Step 5: Air dry dishes

Do not wash mops and/or hands in the three-compartment sink.
Do not wash utensils and prep food in sinks at the same time.