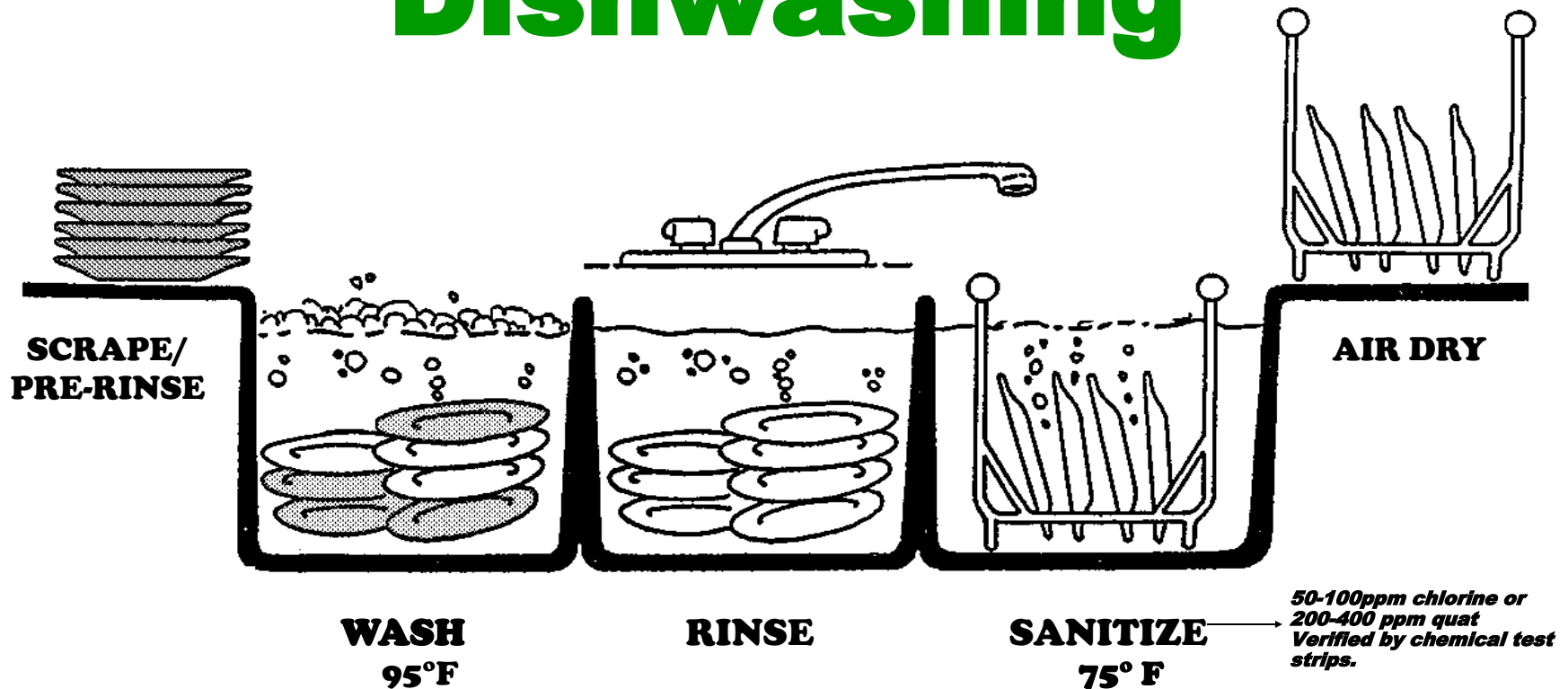


3 Compartment Sink Dishwashing



- 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.

Green River District

HEALTH DEPARTMENT

