

WASH, RINSE, SANITIZE

Code Section: 4-301.12 Manual Warewashing

Pre-Wash

Scrape or soak equipment and utensils to remove large particles and dirt

Wash

- Use hot water – temperature must be at least 110° F
- Enough detergent to get the equipment and utensils clean
- Change the water as often as necessary to keep it hot and clean

Rinse

- Immerse or spray using clean, hot water – temperature must be at least 110° F
- Rinse until they are free of all detergents and abrasives

Sanitize

Use one of the following methods to sanitize:

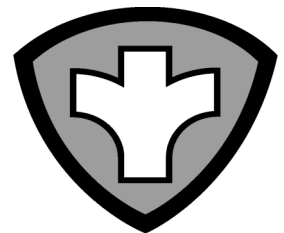
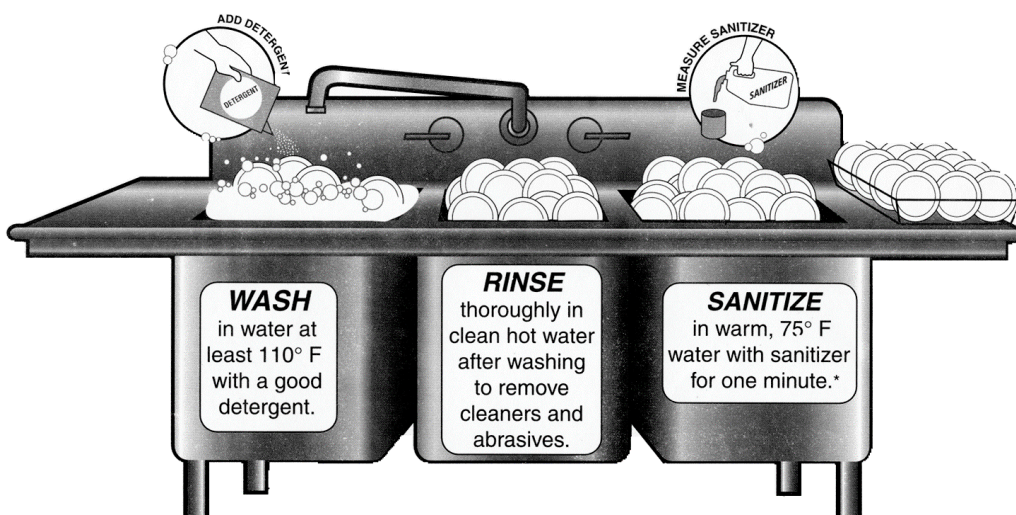
- Hot water at a temperature of at least 170° F for at least 30 seconds
- Chlorine – 50 ppm for 1 minute / Water temp at least 75° F
- Quaternary Ammonium – use per manufacturer direction
- Iodine – 12.5 ppm for 1 minute / Water temp at least 75° F

Dry

Air-dry utensils and tableware

Remember

- The 3-well sink must be clean and sanitized prior to use
- NEVER towel dry utensils and tableware, as this is the most sanitary method
- Use a test kit to monitor the proper strength of the sanitizer solution



Public Health
Prevent. Promote. Protect.

**Peoria City/County
Health Department**

Environmental Health

2116 N Sheridan Rd.

Peoria, IL 61604

(309) 679-6161

Environmentalhealth@peoriacounty.org

www.pcchd.org

April 2020