Proper Steps to Manually WASH, RINSE & SANITIZE Equipment and Utensils

1. Scrape dishes.

2. WASH in water at least 110°F with a good detergent.

3. RINSE thoroughly in clean hot water after washing to remove cleaners and abrasives.

4. SANITIZE in warm, 75°F water with sanitizer for one minute.*

5. AIR DRY. Sanitizer contact time is important. DO NOT towel dry.

Remember, Equipment And Utensils CAN NOT Be Sanitized Unless They Are Properly Cleaned!

*Sanitize by completely immersing utensils for one minute in warm, 75°F rinse water containing at least 50 ppm available chlorine or at least 12.5 ppm available iodine. Quaternary ammonium sanitizers, which are especially effective in hard water, and other chemical sanitizers must be used according to the directions on the container. The pH, temperature and hardness of the final rinse water may affect the concentration and contact time required for the sanitizer. Follow the directions on the container.