

SANITIZING EQUIPMENT & UTENSILS

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

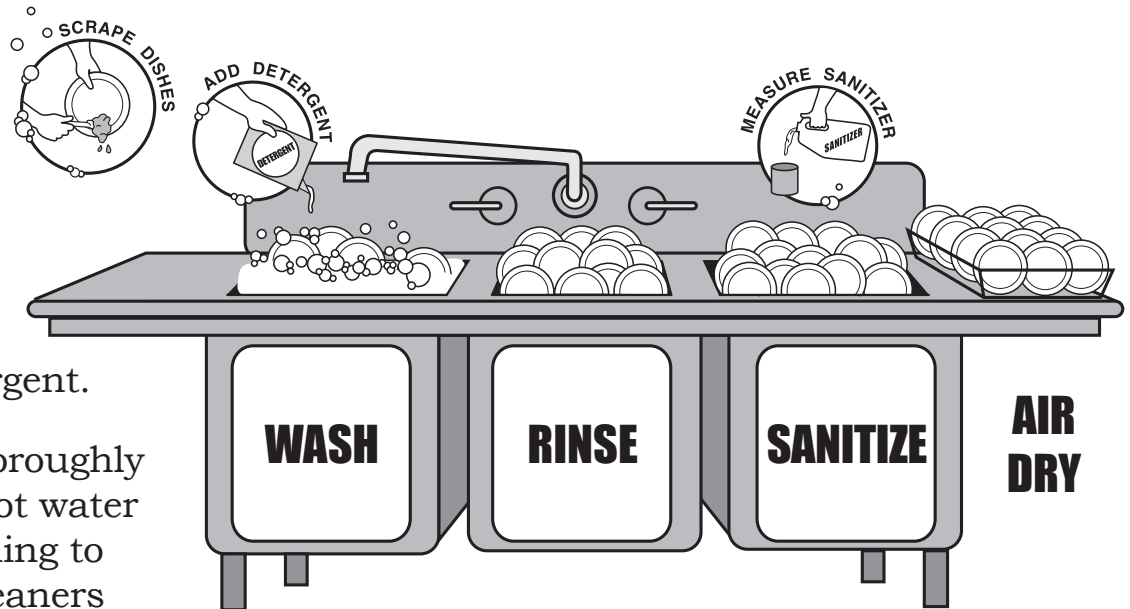
1. Scrape dishes.

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.*



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