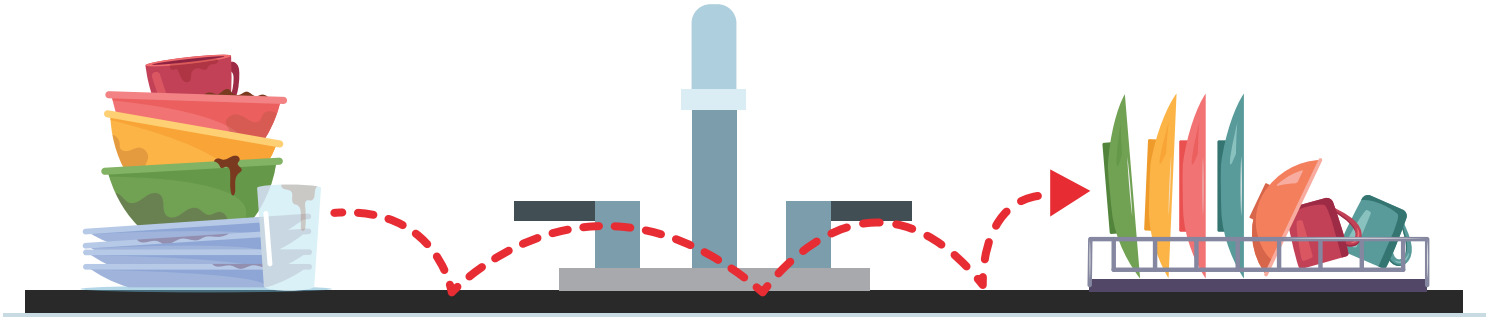
Manual Ware Washing

Every food establishment must be capable of washing equipment, dishes, and utensils at a three-compartment sink.



Pre-clean

- Scrap residue from all objects to be washed.
- Clean each sink basin thoroughly.
- Assure all basins are set up prior to ware washing.

Wash
Min 110°F

- Use hot, soapy water with a recommended temperature of 110°F (or per manufacturer's instructions). Check the temperature with a thermometer.
- Wash objects with soap and a scrub brush.

Rinse

- Use clean water for rinsing, OR
- Spray to remove soap from dishes.

Sanitize

- Use an approved food contact sanitizer (such as chlorine or QUAT) at the required concentration and contact time per manufacturer's instruction. Check concentration with an appropriate test strip.
- Refer to "Sanitizer Fact Sheet" for additional details.

Air Dry

- Separate objects for drying.
- Allow equipment to air dry prior to storing.
- When finished, drain the basins and clean the sink for the next use.