Steps to Manually

WASH, RINSE and SANITIZE

Equipment and Utensils

1. SCRAPE DISHES
2. ADD DETERGENT
3. MEASURE SANITIZER

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

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

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

AIR DRY.
Sanitizer contact time is important. Do not towel dry.

Remember, equipment and utensils cannot 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 directions on the container.

Illinois Department of Public Health