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Manual Dishwashing in a 3-Compartment Sink

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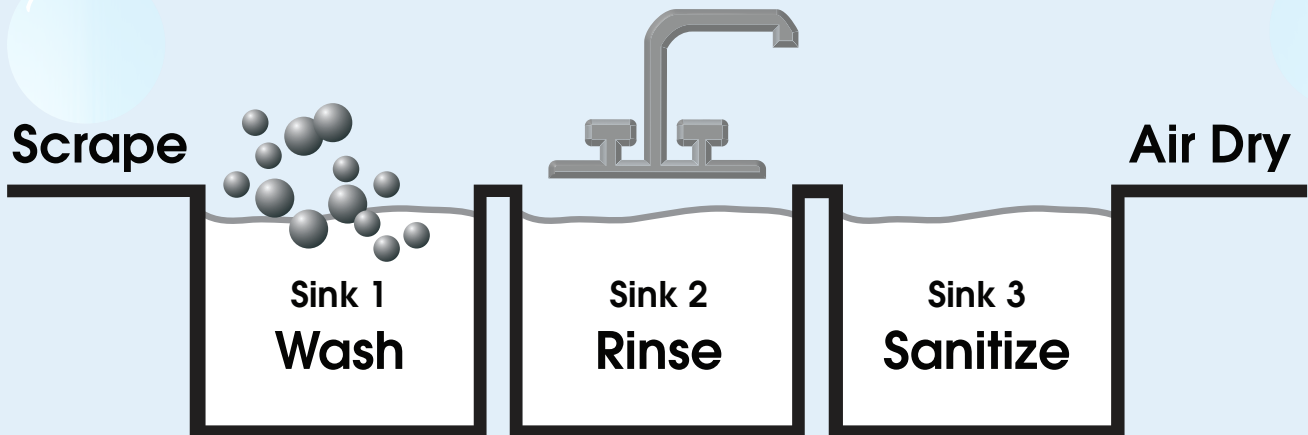
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Manual Dishwashing

IN A 3-COMPARTMENT SINK



1. **SCRAPE AND PRE-RINSE** to remove excess food.
2. **WASH** in hot (110°F) water and cleaning agent.
3. **RINSE** in clean water.
4. **SANITIZE.** Immerse in one of the following solutions used according to manufacturer's label and as follows:

Sanitizer	Concentration	Temperature	pH	Minimum Time	Water Hardness
Chlorine Solution	50 mg/L (1 tsp per gallon)	100°F (38°C)	≤ 10	10 seconds	*
		75°F (24°C)	≤ 8		
	100 mg/L (1/2 tbsp per gallon)	55°F (13°C)	≤ 10		
			≤ 8		
Hot Water	NA	171°F (77°C)	NA	30 seconds	NA
Iodine Solution	12.5–25 mg/L	75°F (24°C)	≤ 5	30 seconds	*
Quaternary Ammonium Compound Solution	* (not to exceed 200mg/L)	75°F (24°C)	7.0	*	≤ 500 mg/L

Notes: 1 mg/L = 1 ppm, NA - Not applicable., and * - Use according to manufacturer's instruction on label.

5. **AIR-DRY.** Place clean dishes on a drainboard.

Clean and sanitize dishes, utensils, equipment, and other food-contact surfaces in a commercial, sanitizing dishwasher OR manually in a 3-compartment sink:

- ✓ After each use.
- ✓ Before using or storing a food thermometer.
- ✓ Each time there is a change from working with raw foods to ready-to-eat foods.
- ✓ Before each use with a different type of raw animal food (beef, fish, lamb, pork, or poultry).
- ✓ Between uses with raw fruits or vegetables and with potentially hazardous food.
- ✓ At least every 4 hours if in continuous use.
- ✓ Any time contamination may have occurred.



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