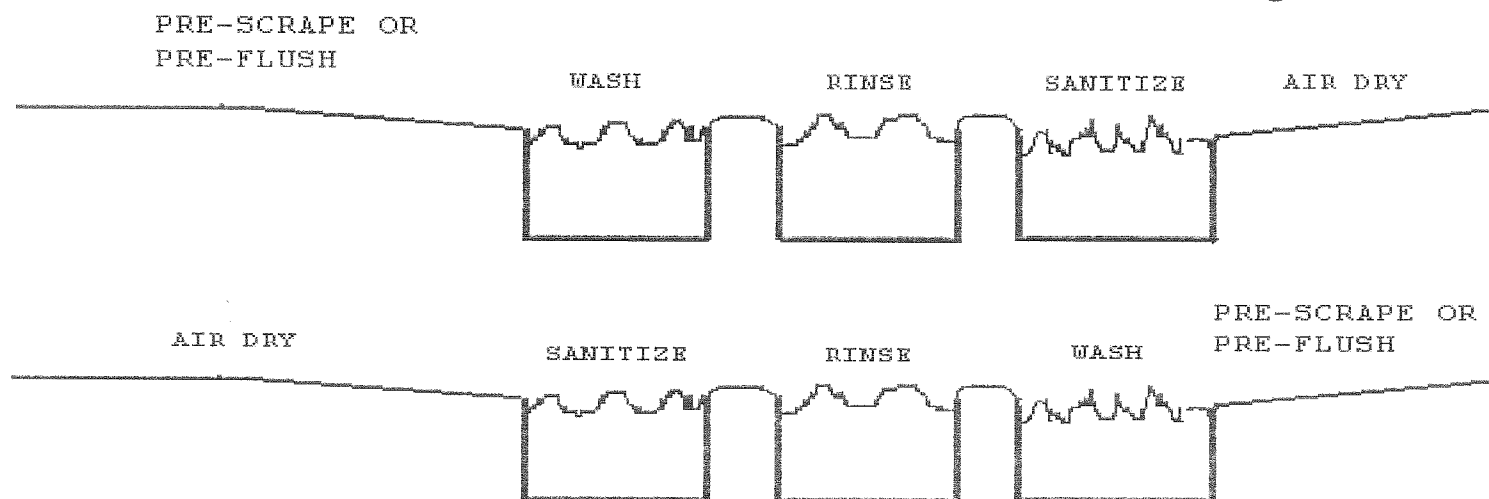


# Manual Utensil and Equipment Washing



THIS OPERATION IS ONLY AS EFFECTIVE AS THE PERSON DOING THE DISHWASHING

1. SCRAPE OR  
PRE-FLUSH

2. WASH

3. RINSE

4. SANITIZE

5. AIR DRY

To remove food residues.

In warm water approx. 110 F. (125 F.) containing an effective detergent until all visible food particles and grease have been removed.

In clean warm water to remove the soap film and remaining food particles.

Immersing completely in an effective chemical solution\* for 60 seconds.

On the drainboard. Do not towel dry equipment or utensils

\* A factor to remember when using chemicals for sanitizing is the concentration of active ingredients being used. This will vary with different chemicals and must be rigidly controlled if effective sanitization is to be accomplished. Read the label, ask your supervisor or your local health department for required amounts.

Chlorine at 50 - 100 ppm, Ammonia Chloride 200 ppm, Iodine 12.5, Help Sanitizer Red