CLEANING & SANITIZING

Manual Warewashing Steps:

1. **Wash:**
   - Clean and sanitize sinks and drain boards
   - Pre-soak/pre-rinse all eating utensils and equipment
   - Use hot soapy water
2. **Rinse:**
   - Use clean hot water
3. **Sanitize:**
   - Use 50-200 ppm chlorine; mix with cool water or
   - 200 ppm quaternary ammonia; mix with 75°F water
   - Immersion time is 60 seconds
   - Air dry utensils and equipment
   - Use appropriate test strips to check concentration
4. **Air Dry**

(1) Wash *(2) Rinse* *(3) Sanitize*

Mechanical Dishmachines: *(Pre-rinse before loading any machine)*

HIGH TEMPERATURE:

1. **Wash Temperature:**
   - Single tank, stationary rack, dual temperature machine...150°F
   - Single tank, conveyor machine...160°F
2. **Hot Water Sanitization:**
   - 180°F at manifold
   - 160°F at plate level

LOW TEMPERATURE:

1. Chemical Sanitization Required
2. Water Temperatures According to Manufacturer
3. Chemicals Must Be Auto Dispensed into Final Rinse Water; Check Daily
4. Must Have a Visual or Audible Low Sanitizer Indicator

Making 100PPM Chlorine Solution is as Easy as 1-2-3 (1 ounce bleach to 3 gallons water)