

Utensil Washing and Sanitizing

Manual Dishwashing:

The three-compartment operation or three-bucket method should be used when there is no available running water.

Use disposable utensils for food service. Keep your hands away from food contact surfaces, and **NEVER re-use** disposal ware. Use the following four-step sanitizing process for washing utensils and equipment.

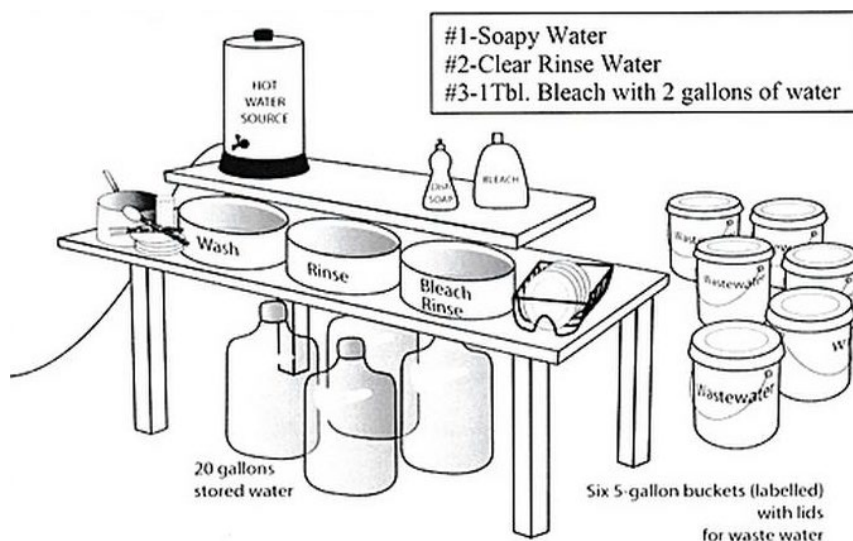
Step 1. Wash with hot water and a detergent in the first compartment/bucket.

Step 2. Rinse with clear hot water in the second compartment/bucket.

Step 3. Sanitize in the third compartment/bucket with chlorine as follows:

- Chlorine: 50-100 ppm (2 capfuls to a gallon of water)

Step 4. Air dry on a drainboard. **Towel drying of utensils is PROHIBITED.**



Change the water in the three buckets frequently to ensure clean water is used in the washing, rinsing, and sanitizing process.

Remember, clean utensils provide protection against the transfer of harmful germs.