

Proper Procedures for Manual Dishwashing



1. Wash

- In the 1st bay of your 3-bay sink with soap and hot water (store dirty dishes in this compartment)

2. Rinse

- In the 2nd bay of your 3-bay sink in clean hot water

3. Sanitize

- In the 3rd bay of your 3-bay sink using either:
 - a) **Bleach** based sanitizer (50 –200 ppm using test strips) Do not use scented bleach
 - b) **Quaternary ammonium** based (200 ppm* using test strips)

4. Air Dry

- *completely* on drain boards or drying racks before putting away or stacking

* Or as directed by the manufacturer.