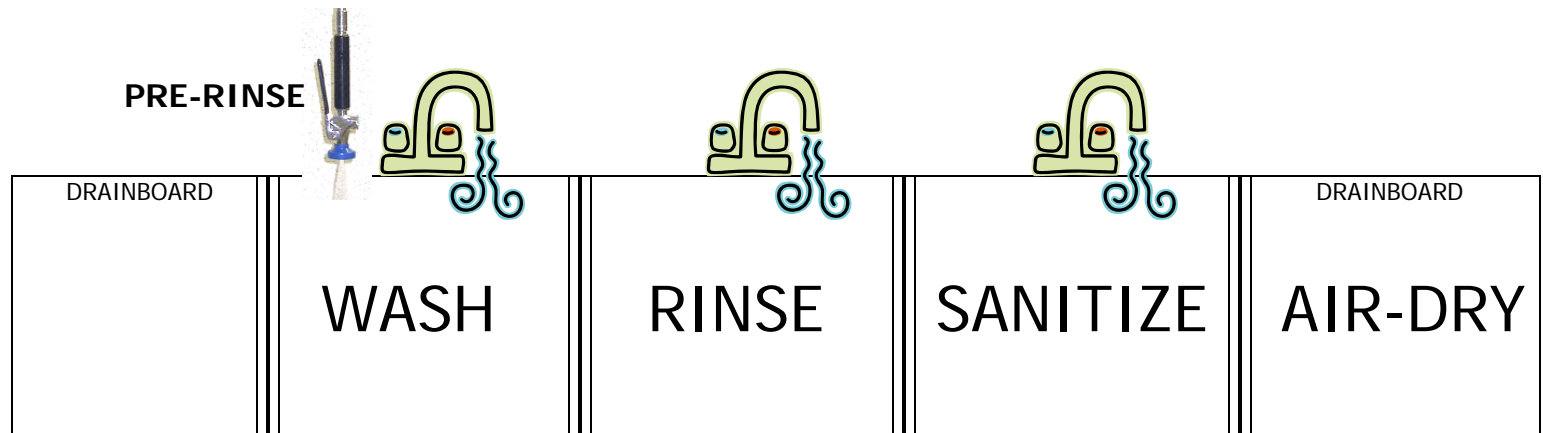


## Approved Method for Hand Washing Dishes and Utensils

SCRAPE



**1. SCRAPE AND PRE-RINSE** all dishware and utensils with warm water before food can dry on surfaces. Pre-rinsing keeps wash water free from large food particles, loosens dried-on foods, reduces stains on dishes and saves on detergent.

**2. WASH** in first compartment with hot water at 110°F - 120 °F using a good washing detergent, brush and physical scrubbing. Change wash water often as it becomes dirty and loses the effectiveness of cleaning. *Washing detergent does not sanitize dishware and utensils.*

**3. RINSE** dishware and utensils in second compartment by immersion in clean hot water. In the rinse step, the washing detergent is rinsed off. Change the rinse water frequently. **DO NOT** rinse dishware and utensils in dirty water.

**4. SANITIZE** dishware and utensils in the third compartment by hot water or chemicals.

- **HOT WATER**  
170 °F for 30 seconds.  
Auxiliary heat and special baskets needed.
- **CHEMICALS**  
75 - 110°F for 1 minute
  1. Bleach – 50 ppm✦
  2. Quaternary Ammonium – 200 ppm
  3. Iodine – 12.5 ppm

**5. DRAIN AND AIR DRY**  
**DO NOT** towel dry. Towel drying re-contaminates dishware and utensils. Store cups, glasses, pots, and pans inverted in a clean, dry place. Store eating utensils with handles up in a clean dry place.

✦ 1 1/2 tsp. or 1/2 TBSP of 5.25% sodium hypochlorite (chlorine bleach) or Follow manufacturers' instructions to obtain 50ppm  
 ppm = parts per million