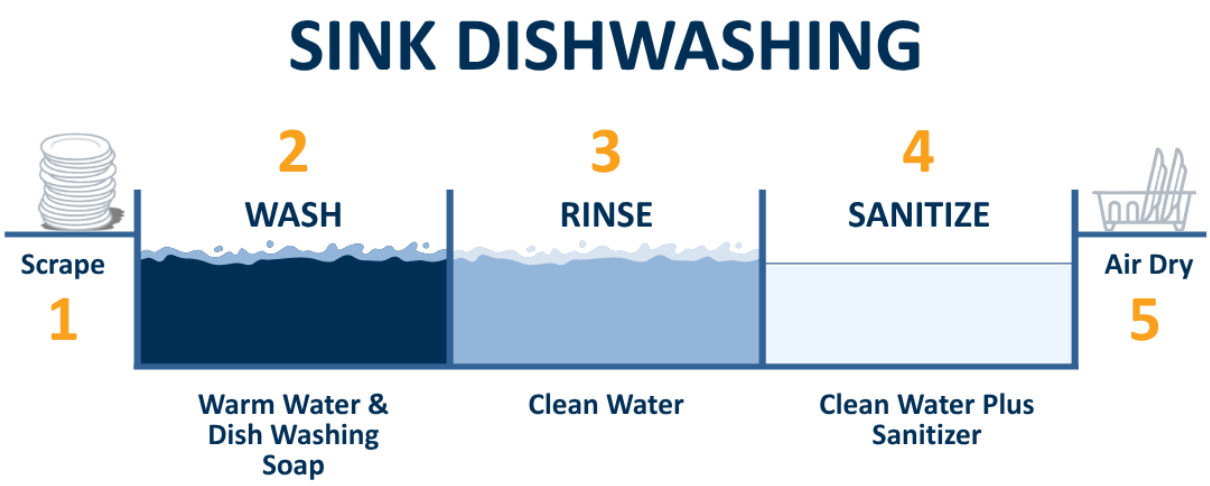
MANUAL DISHWASHING IN A SINK | FOOD CODE FACT SHEET #3



1. **Pre-rinse** as thoroughly as possible. The better the rinse, the more effective your washing and sanitizing will be.

2. **Wash** with dishwashing detergent. Change water often to keep it clean (free of food particles) and as hot as hands will stand.

3. **Rinse** in clean, warm water to remove detergent. Change water often to keep it clean.

4. **Sanitize** with the proper amount of sanitizer in warm water that is less than 100º F:
   - Minimum of 50 ppm Chlorine
   - Minimum of 200 ppm Quaternary Ammonia for 1 minute or as directed by product label
   - 25 ppm Iodine for 1 minute
     i. Change the sanitizing solution often to keep the proper strength of sanitizer.

5. **Air Dry** all utensils before stacking and storing. Do not towel dry utensils.