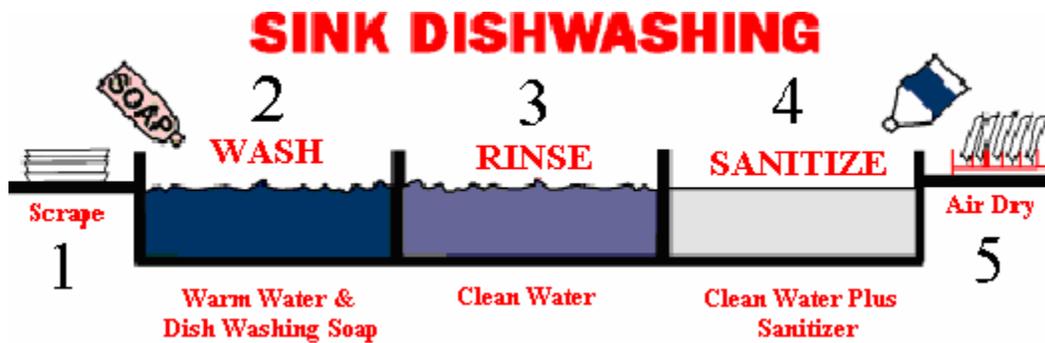


MANUAL DISHWASHING IN A SINK

Everyone has washed the dishes but many of us are unaware that there is a correct method. Dishes not only need to be cleaned but also sanitized in order to kill germs that can contaminate food at the next meal.



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) 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 100°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 minuteChange 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.