

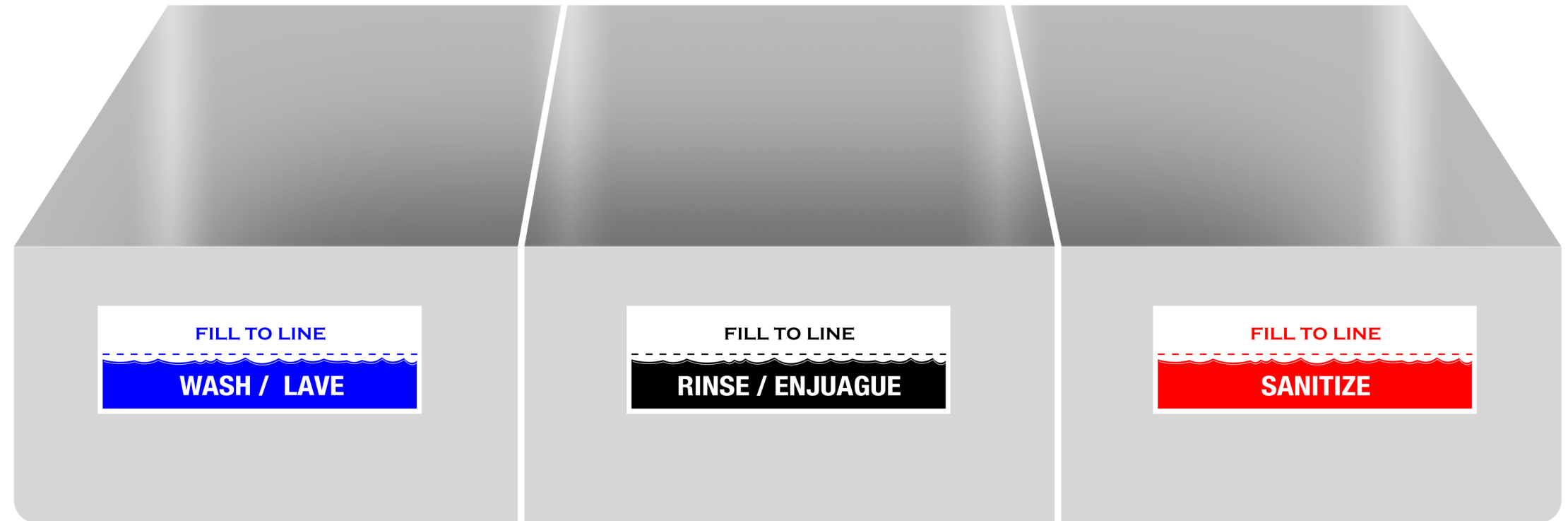
## PREPARATION

- Clean and rinse all sink compartments with fresh water prior to using.
- Fill each sink with fresh water.
- Sink #1: Add detergent according to proper use directions.
- Sink #3: Add correct amount of sanitizer.\*
- Test for proper sanitizing solution with quaternary test strips (200 - 400 ppm).\*

\* Check with local health departments for required sanitizer concentration and contact time.

# Three Compartment Sink

## Manual Washing & Sanitation Procedures



- 1 Scrape and rinse** dishware, pots/pans, and utensils prior to washing.
- 2 Soak** dishware, pots/pans, and utensils.
- 3 Scrub** with synthetic pad or brush.
- 4 Inspect** and re-wash if needed.
- 5 Change** wash water as needed.

- 1 Immerse** cleaned dishware, pots/pans, and utensils to remove detergent residue.
- 2 Inspect** and re-wash if needed.
- 3 Shake** slightly to remove excess water.
- 4 Change** rinse water as needed.

- 1 Immerse** dishware, pots/pans, and utensils in sanitizing solution for a minimum of 1 - 2 minutes.
- 2 Remove** dishware, pots/pans, and utensils from sanitizing solution and place on drain board.
- 3** Allow to **air dry** before using.
- 4 Test** sanitizing solution on a regular basis for proper concentration (200 - 400 ppm).\*
- 5 Change** sanitizing solution as needed.