

# DISHWASHING



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IN A THREE COMPARTMENT SINK



1

## scrape

Scrape, sort, and pre-rinse before washing.



2

## wash

Wash with warm water and detergent solution capable of removing grease.



3

## rinse

Rinse with clean water that is at least 43°C (109°F).



4

## sanitize

Sanitize with clean warm water.

Soak for at least 45 seconds in one of the following:

- 24°C (75°F) water with 100ppm chlorine.
- 24°C (75°F) water with 200ppm quaternary ammonium.
- 77°C (170°F) water only.



5

## air dry

Do not towel dry.



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