

THE THREE COMPARTMENT SINK...

Using It Correctly!

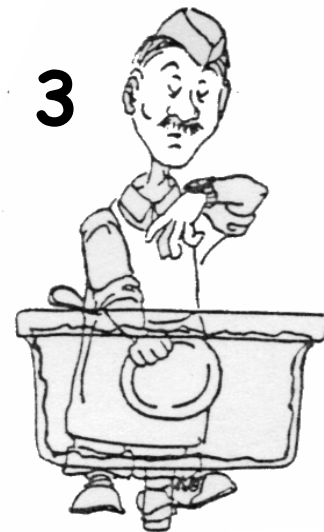


Compartment 1
WASH
with soap and
hot water

Soak, flush or scrape dishes to remove food particles and soil. Then wash dishes using:
A. Detergent (follow label directions)
and
B. Clean, hot water (110° F)

Compartment 2
RINSE
in clear water

Remove detergent from dishes by:
A. Submerging in clean, warm water
or
B. Flushing with overhead spray rinse



Compartment 3
SANITIZE
in approved
sanitizing solution

Submerge dishes in approved chemical sanitizing solution for at least 1 minute. Water temperature must be at least 75°F. Sanitizer strengths must be one of the following:
A. 50-100 ppm Chlorine
or
B. 200 ppm Quaternary Ammonium



NOTE:

- You must have and use a test kit to check the strength of your sanitizer.
- Air dry all sanitized dishes on the adjoining drainboard. Do not towel dry dishes!



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