

MANUAL CLEANING & SANITIZING



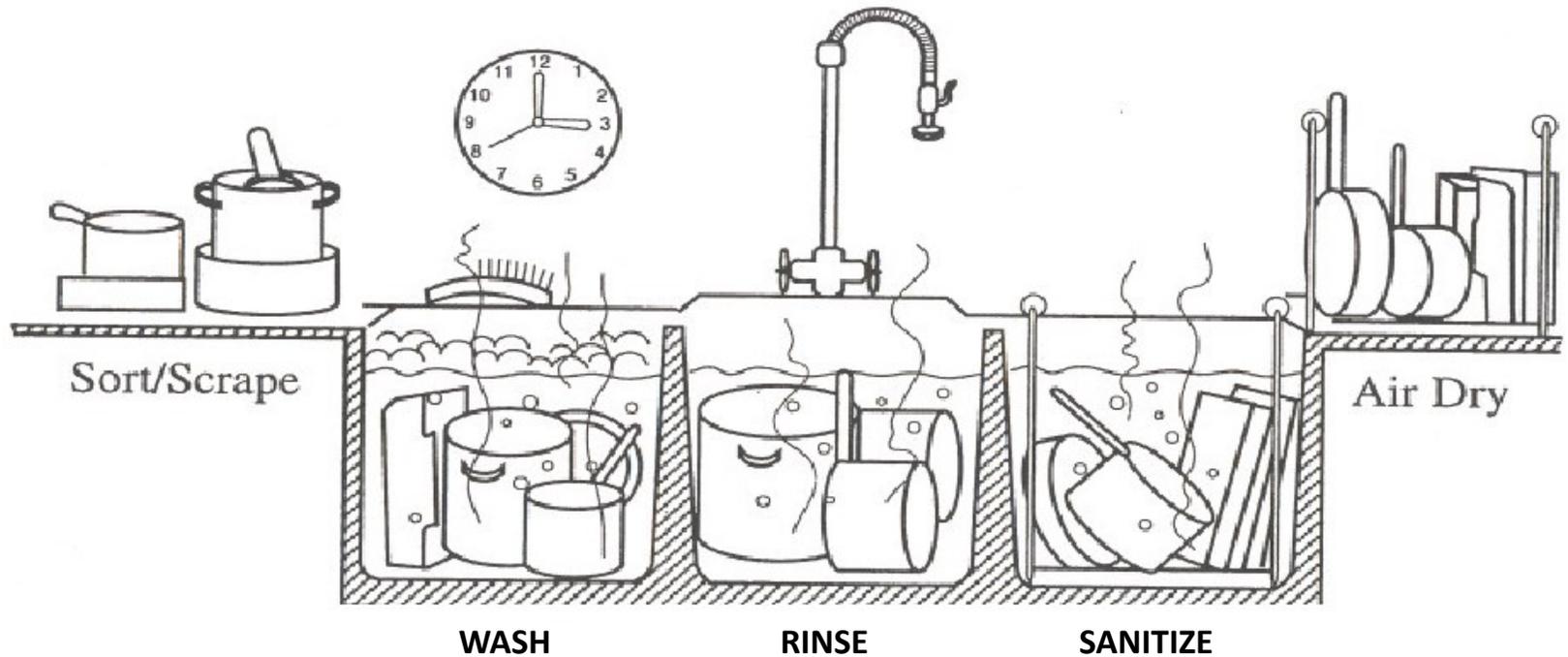
The Federal Government estimates there are about 48 million cases of food borne illnesses annually, equivalent to 1 in 6 people. Contaminated equipment is one of the top five risk factors for food borne illnesses.

1. FLUSH, scrape or soak items before washing
2. WASH items in the 1st sink with soap and warm water, using a cloth or brush as needed
3. RINSE thoroughly in the 2nd sink with clear, warm water
4. SANITIZE by immersion in the 3rd sink with an approved sanitizer for required duration



HANDSINK:

Employees must wash hands before handling clean dishes.



APPROVED SANITIZERS

Must be tested with appropriate test kit to confirm correct concentration

	Chlorine	Chlorine	Iodine	Quats
Water temperature	≥100°F (38°C)	≥75°F (24°C)	68°F (20°C)	75°F (24°C)
Water pH	≤10	≤8	≤5 (or as per manufacturer's instructions)	As per manufacturer's instructions
Sanitizer Concentration	50-99ppm	50-99ppm	12.5/25ppm	As per manufacturer's instructions
Sanitizer Contact Time	≥7 seconds	≥7 seconds	≥30 seconds	≥30 seconds