1. **SCRAPE AND PRE-RINSE** all dishware and utensils with warm water before food can dry on surfaces. Pre-rinsing keeps wash water free from large food particles, loosens dried-on foods, reduces stains on dishes and saves on detergent.

2. **WASH** in first compartment with hot water at 110°F - 120 °F using a good washing detergent, brush and physical scrubbing. Change wash water often as it becomes dirty and loses the effectiveness of cleaning. **Washing detergent does not sanitize dishware and utensils.**

3. **RINSE** dishware and utensils in second compartment by immersion in clean hot water. In the rinse step, the washing detergent is rinsed off. Change the rinse water frequently. **DO NOT** rinse dishware and utensils in dirty water.

4. **SANITIZE** dishware and utensils in the third compartment by hot water or chemicals.
   - **HOT WATER** 170 °F for 30 seconds. Auxiliary heat and special baskets needed.
   - **CHEMICALS** 75 - 110°F for 1 minute
     1. Bleach – 50 ppm
     2. Quaternary Ammonium – 200 ppm
     3. Iodine – 12.5 ppm

5. **DRAIN AND AIR DRY** DO NOT towel dry. Towel drying re-contaminates dishware and utensils. Store cups, glasses, pots, and pans inverted in a clean, dry place. Store eating utensils with handles up in a clean dry place.

   ✫ 1 1/2 tsp. or ½ TBSP of 5.25% sodium hypochlorite (chlorine bleach) or Follow manufacturers’ instructions to obtain 50ppm ppm = parts per million