

MANUAL WASHING AND SANITIZING PROCEDURE**

FOR UTENSILS, FOOD PREPARATION EQUIPMENT, AND FOOD CONTACT SURFACES

5. AIR DRY

1. SCRAPE*

4. SANITIZE
 SUBMERGE IN
 WARM SANITIZING
 SOLUTION
 10 SECONDS - CHLORINE
 30 SECONDS – IODINE OR QT

3. RINSE
 CLEAN
 POTABLE
 WATER

2. WASH
 CLEAN, HOT
 DETERGENT
 SOLUTION

SANITIZERS

Verify strength with appropriate chemical test kit

Available Chlorine	50 ppm to 100 ppm
Available Iodine	12.5 ppm
Quaternary Ammonium (QT)	200 ppm (Follow manufacturer's specs.)

CHLORINE BLEACH DILUTIONS

Bleach	Water
1 Tsp.	1 Gallon
1 Tbsp.	3 Gallons
1/4 Cup	12 Gallons

***PRE-SPRAY OR SOAK IF NECESSARY**

****PROPER CLEANING AND SANITIZING IS A FIVE STEP PROCESS: SCRAPE/SPRAY, WASH, RINSE, SANITIZE, AND AIR-DRY**