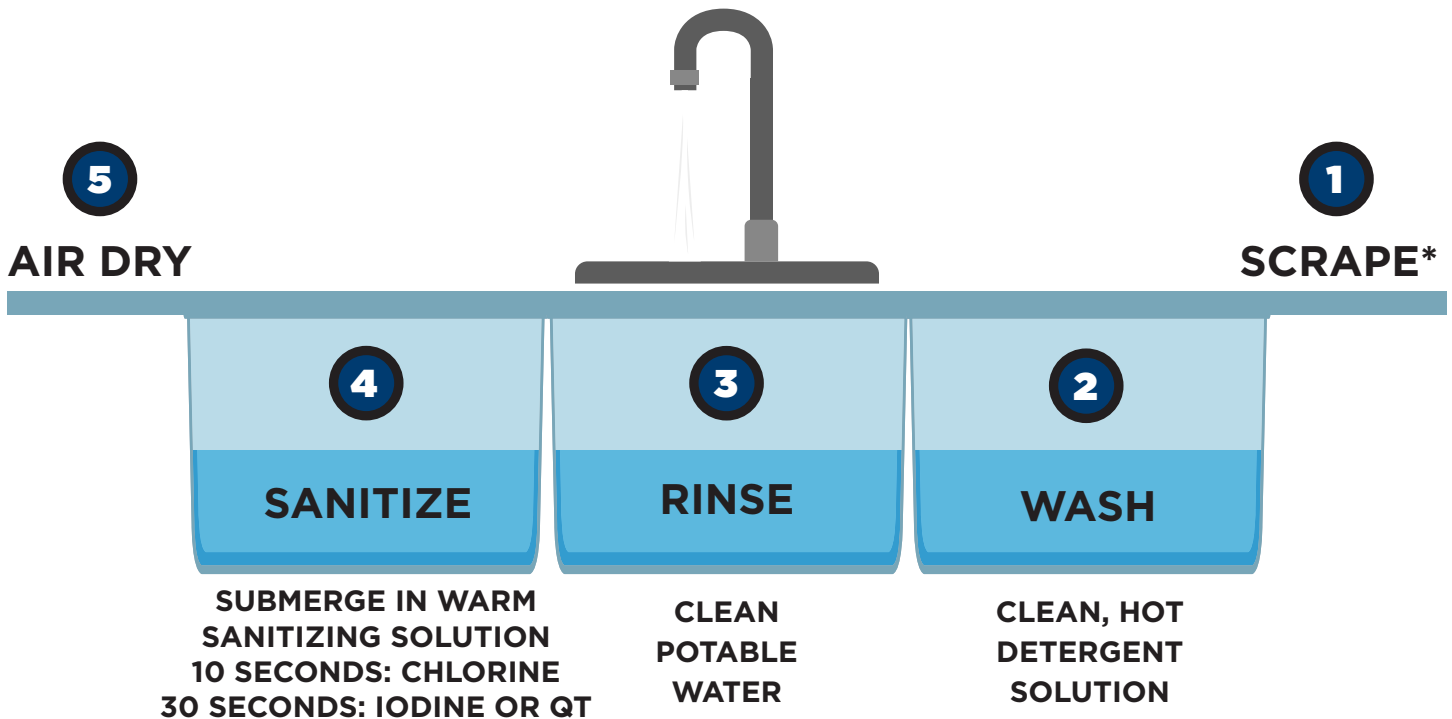


# MANUAL WASHING & SANITIZING PROCEDURE\*\*

FOR UTENSILS, FOOD PREPARATION EQUIPMENT, AND FOOD CONTACT SURFACES



## SANITIZERS:

Verify strength with appropriate chemical list

Available Chlorine	50 ppm to 100 ppm
Available Iodine	12.5 ppm
Quaternary Ammonium (QT)	200 ppm (follow manufacturer's specs.)
Lactic Acid	704-1875 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