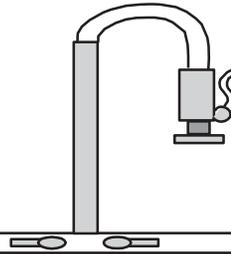


Manual Warewashing



Dirty Drainboard

Pre-clean:
Rinse, scrape or soak.

Soapy water,
minimum of 110°F
(unless detergent
label directions give
other temperature).

Change when suds
are gone, when
water is dirty or
greasy, or when
water is no longer
the correct
temperature.

Dip in clean water,
rinse under running
water from faucet,
or spray with clean
water.

Submerge in
approved chemical
sanitizer per label
directions for water
temperature,
chemical
concentration and
soaking time
(household bleach
50-100 ppm for 30
seconds) or in hot
water at least
171°F.

Clean Drainboard

Air dry. Do not dry
with towel or stack
when wet.

1st Compartment

WASH

2nd Compartment

RINSE

3rd Compartment

SANITIZE

REMINDERS:

Three compartment sink does not have to be set up when not actively warewashing.

Clean and sanitize sink before each use.

Sponges are allowed for use in the first compartment ONLY.

Thermometer must be available and used to monitor wash and sanitizing water temperatures

Test strips must be available and used to monitor chemical sanitizer concentration

To use hot water for sanitization, the 3rd compartment of a 3-compartment sink must have a built-in heater to keep water at or above 171°F

Do not store chemicals above three compartment sink.

NORTHERN NEVADA

Public Health