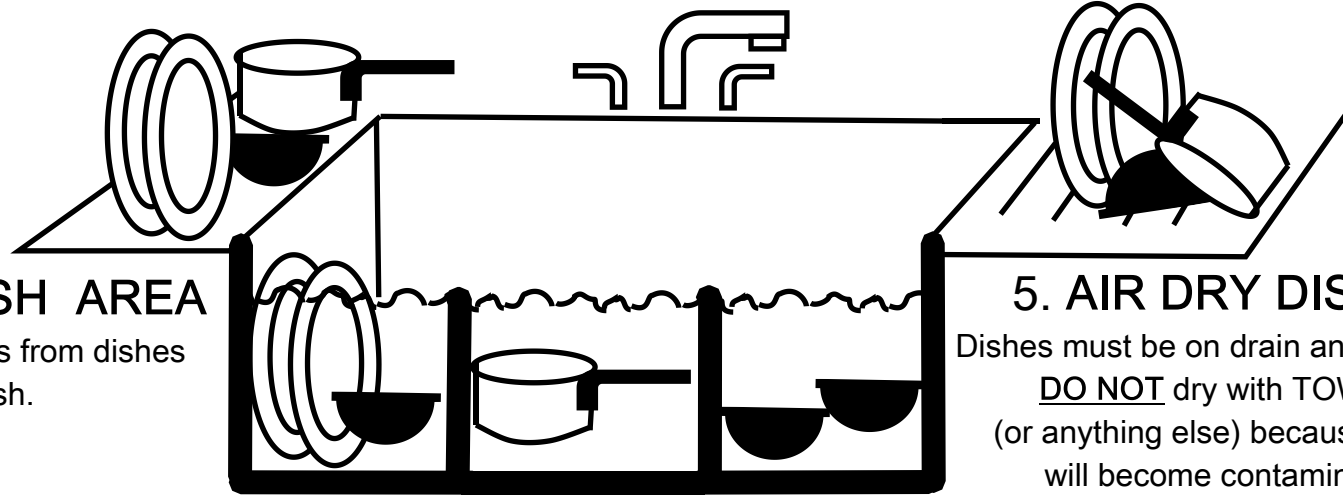


MANUAL DISHWASHING PROCEDURES

1. DIRTY DISH AREA
Scrape food debris from dishes into trash.



5. AIR DRY DISHES
Dishes must be on drain and AIR DRY. **DO NOT** dry with TOWELS (or anything else) because dishes will become contaminated.
Follow manufactures directions.

2. WASH
Wash dishes in water 110°F or higher with dish detergent.

3. RINSE
Rinse dishes with running water or by submerging in clean water.

4. SANITIZE
Sanitize third sink and the drying area before use. Sanitize dishes for proper contact time with warm water only 70°F.

PROPER SANITIZER USE

SANITIZER MUST BE USED WITH WARM WATER ONLY (70°F).

ADD SANITIZER TO WATER AND TEST THE SANITIZER LEVEL WITH TEST STRIPS THAT MATCH YOUR SANITIZER.



CHORINE = 100 PPM

Purple/Grey Chart

Chlorine = Bleach, Hypochlorite

OR



QUATERNARY AMMONIUM = 200 PPM

Orange/Green Chart

Quaternary Ammonium = Benzalkonium chloride, Alkyl (or Ethyl) benzyldimethyl ammonium chloride



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