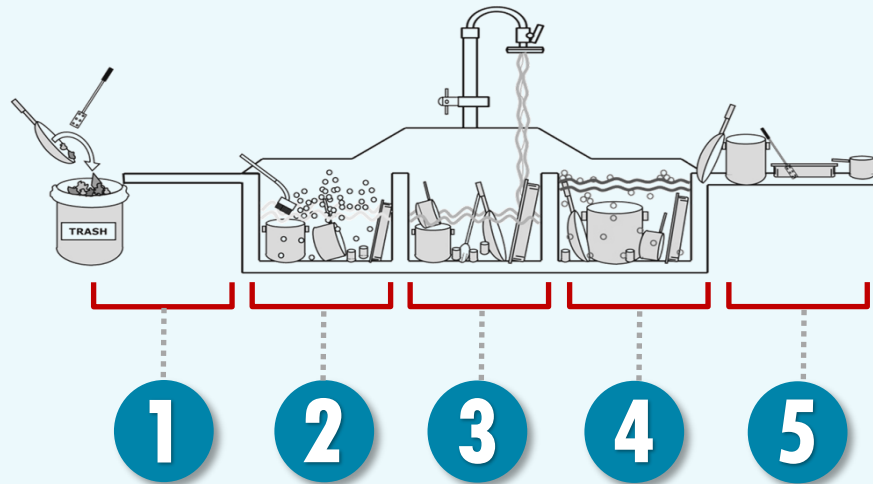


PROPER MANUAL WAREWASHING

All dishes, utensils, and pieces of equipment used in a food facility must be cleaned and sanitized in an approved manner. Most food facilities have a 3-compartment sink installed for warewashing. Check out the diagram for instructions on how to clean and sanitize your dishes the correct way!

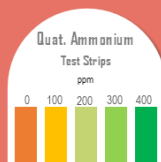
- STEPS -



Sanitizer Type	Concentration and Contact Time
Chlorine	100 ppm for 30 seconds
Quaternary Ammonium	200 ppm for 60 seconds



Check the sanitizer level regularly using test strips to make sure you have the correct concentration.



1 **SCRAPE**
Scrape excess food from dishes/utensils into the trash.

2 **WASH**
Mix dish washing soap and warm water at or above 100°F in the first compartment and wash dishes with a cleaning tool (e.g., brush, scouring pad, etc.).

3 **RINSE**
Rinse the dishes/utensils with water in the second compartment.

4 **SANITIZE**
Mix water and sanitizer to the correct concentration in the third compartment and soak dishes/utensils. See chart to the left for instructions.

5 **AIR DRY**
Allow dishes/utensils to air dry before using again or storing as clean.

Note: Any equipment, utensils, or dishes too large to fit in the dishwasher will need to be cleaned and sanitized in another way. See Bulletin 06-05 on "in place sanitizing".



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TRAINING DOCUMENTATION LOG

It is important that ALL employees working at a food facility are trained on the proper way to clean and sanitize dishes/utensils/equipment. Below you will find a sample log sheet for the documentation of employee training.

Name of Facility	Facility PR#
Address	
Name of Trainer	Date of Training

I hereby state that the following employees have been trained on proper dish/utensil washing procedures listed on the instructions above.

X _____
Owner/Manager/Person in Charge

Employee Name		Signature		Employee Name		Signature	