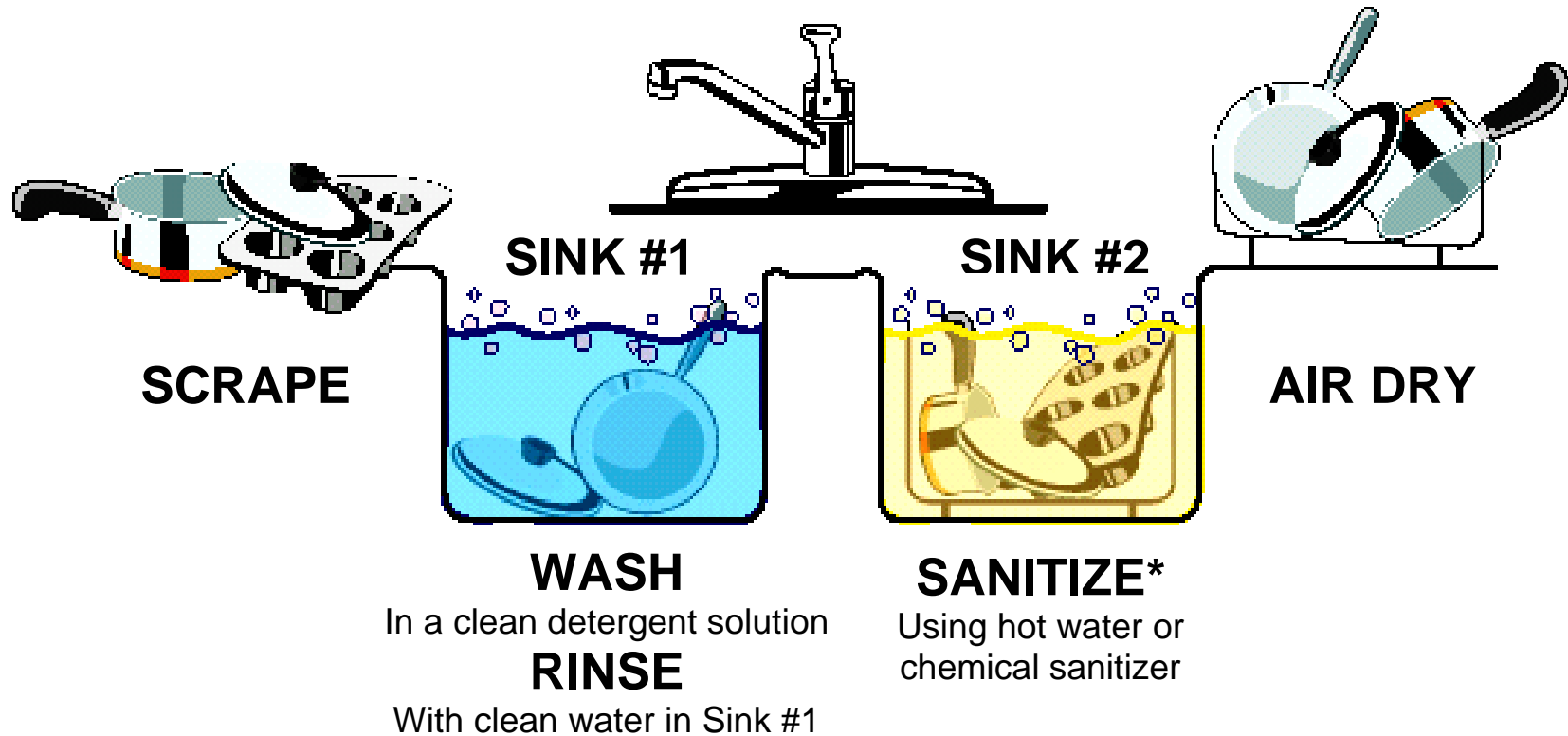


DISHWASHING – 2 sink method

For Pots, Pans & Cooking Utensils



*SANITIZE using hot water:

- Dishes must be immersed in hot water (77°C) for 45 seconds

OR

*SANITIZE using chemical sanitizers:

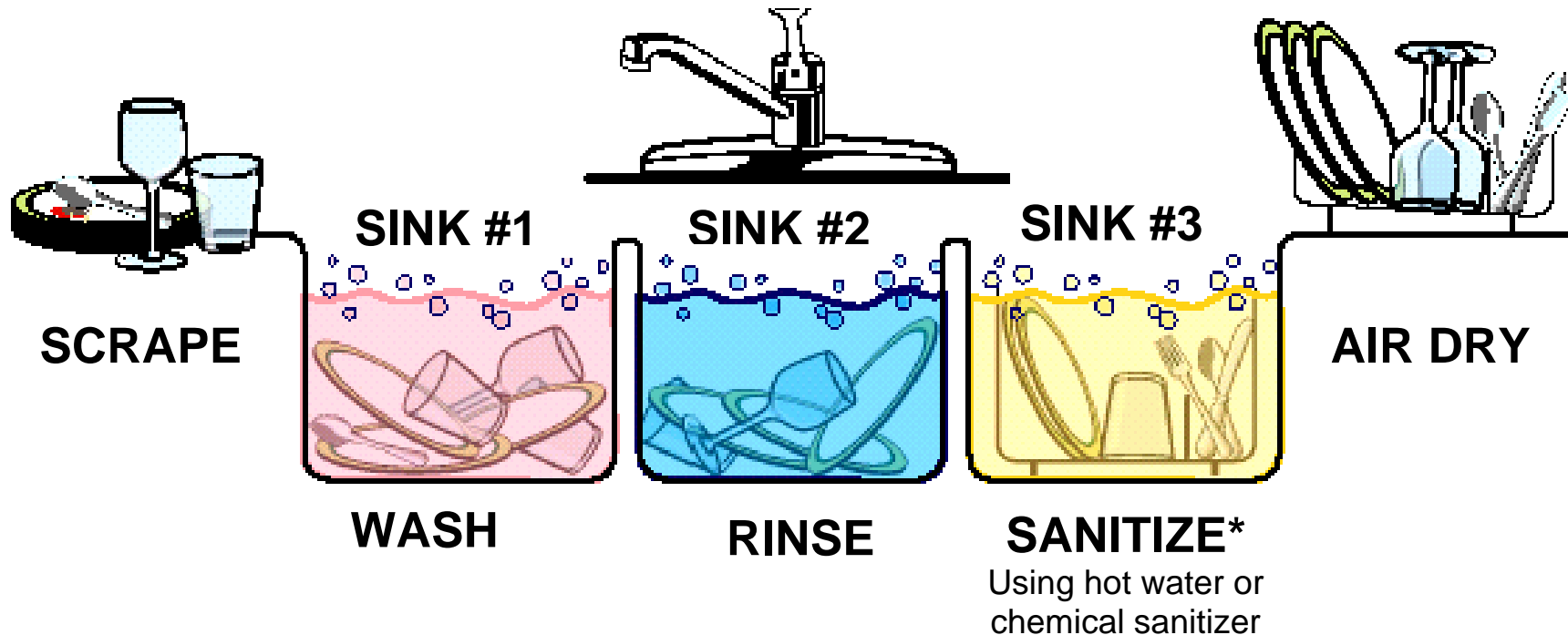
- Water temperature for chemical sanitizing must be 24°C (75°F).
- Sanitize for 45 seconds.
- NEVER mix chemicals. Combining chemicals is toxic

Use one of the following chemical sanitizers, and measure it correctly!

- Chlorine (“bleach”): 100ppm (1 oz. Per gallon of water)
- Iodine: 25ppm (0.25 oz per gallon of water)
- Quaternary Ammonium (“Quats”): 200 ppm (2 oz. Per gallon of water)

DISHWASHING – 3 sink method

For Multiservice Articles



*SANITIZE using hot water:

- Dishes must be immersed in hot water (77°C) for 45 seconds

OR

*SANITIZE using chemical sanitizers:

- Water temperature for chemical sanitizing must be 24°C (75°F).
- Sanitize for 45 seconds.
- NEVER mix chemicals. Combining chemicals is toxic

Use one of the following chemical sanitizers, and measure it correctly!

- Chlorine (“bleach”): 100ppm (1 oz. Per gallon of water)
- Iodine: 25ppm (0.25 oz per gallon of water)
- Quaternary Ammonium (“Quats”): 200 ppm (2 oz. Per gallon of water)