Manual Dishwashing Procedure

Sort    Scrape
Stack on drainboard or equivalent shelf

Wash
with detergent in water at 110°F or above

Rinse
in clean water to remove detergent

Sanitize
in water at 171°F or above for at least 30 seconds
OR chemical sanitizer at 75°F or above

Most common chemical sanitizers:
1. Chlorine – 50-100 ppm for at least 7 seconds
2. Quaternary ammonium compounds – 150-400 ppm as indicated by the manufacturer’s use directions for at least 30 seconds

Test kit strips to measure parts per million (ppm) are required when using chemicals for sanitization.

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