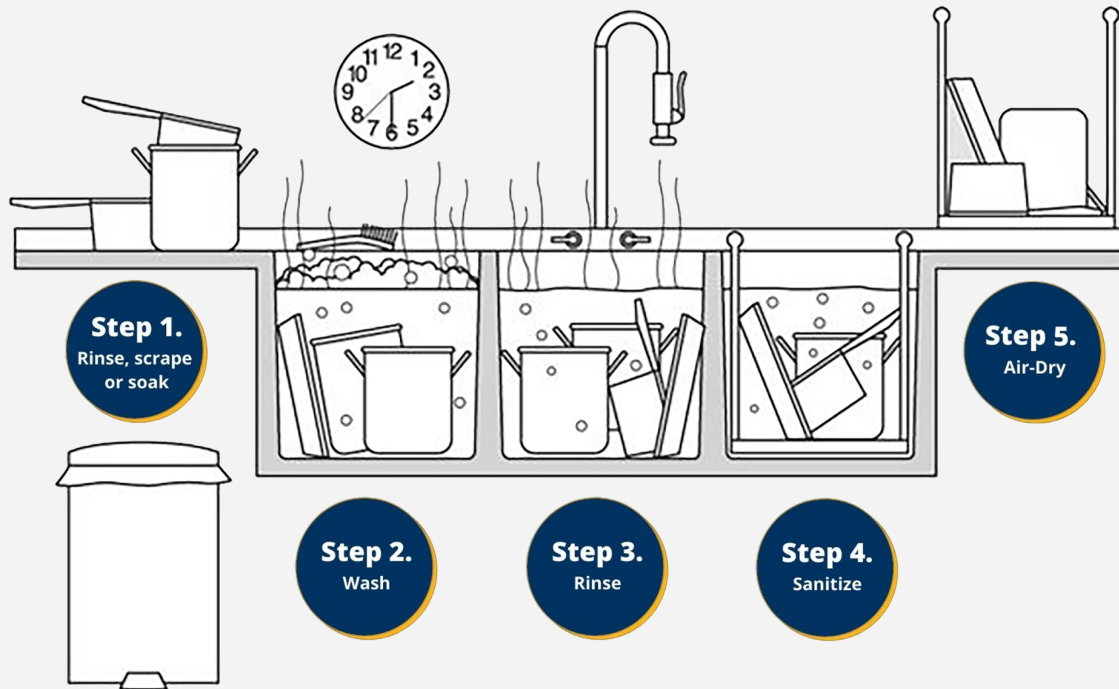


5 steps in the process for manual warewashing:



STEP 1. **Preclean** by scraping food debris into the compost bin (presoaking may be necessary).

STEP 2. **Wash** in the first sink with soap and water > 100°F (to remove food residue), or the temperature specified on the cleaning agent manufacturer's label. Change water frequently to keep it clean.

STEP 3. **Rinse** in the second sink with clear hot water > 100°F (to remove soap residues).

STEP 4. **Sanitize** in the third sink with sanitizer & water > 75°F. Ensure correct concentration of sanitizer and required immersion (contact) time. Check the concentration of the sanitizer solution with test strips each time a new solution is prepared.

Approved Sanitizer	Quaternary Ammonia	Chlorine	Iodine
Concentration	200 ppm	100 ppm	25 ppm
Contact Time	At least 1 min	At least 30 sec	At least 1 min

STEP 5. **Air Dry** inverted utensils on drying rack (allows additional contact time with sanitizer to break down biofilms on utensil surfaces). Do not dry with towels.

Don't forget to use a test strip to check the sanitizer concentration!