

Manual Dishwashing



1. SCRAPE SORT AND PRE-RINSE

- to remove coarse food particles

2. WASH

- with hot water and detergent/soap

3. RINSE

- with warm running water or clean warm water

4. SANITIZE

- Immerse in sanitizer for at least one minute at a minimum temperature of 24°C (75°F):
 - 50-200ppm chlorine solution: use 8.7ml (2 tsp) bleach in 4.55L (1 imp gal) of water; confirm concentration by using chlorine test strips
 - Other approved sanitizer at specified concentration
- or**
- Immerse in water for at least 30 seconds at a minimum temperature of 77°C (170°F).

5. AIR DRY

- before stacking or storing

