



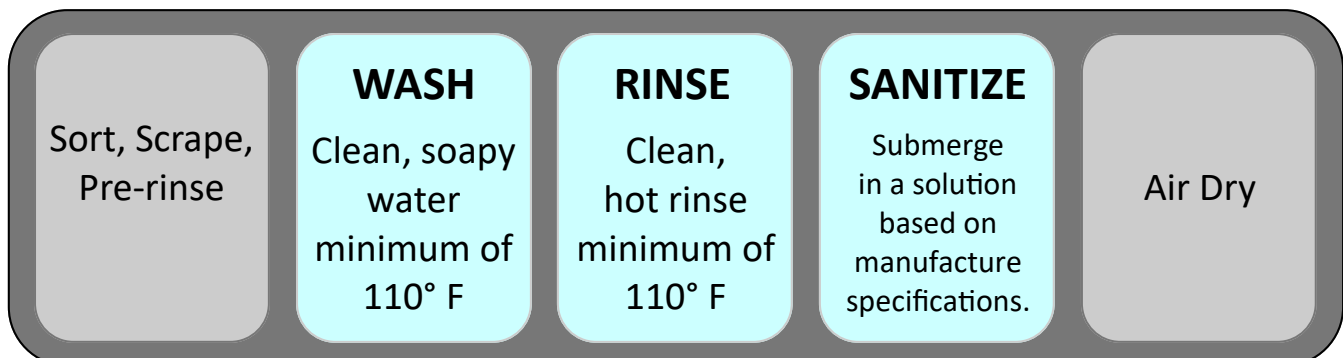
Sanitizing Table & Kitchenware by Hand

- 1) Clean and sanitize **sink basins**
- 2) **Prepare** by sorting dishes, scraping off food particles, and/or pre-rinsing
- 3) **Wash** with a good detergent in warm water that is a minimum of 110°F
- 4) **Rinse** in clean warm water
- 5) **Sanitize** in a sanitizing solution by immersion for the length of time specified by the sanitizer's manufacturer. Test strips or a testing device must be accessible to employees for any chemical that is used. The water temperature must be at the manufacturer's specifications based on the concentration and PH of solution. Refer to 2017 FDA Food Code reference 4-501.114 for chlorine concentration chart. Sanitizer must be in the following concentration ranges:

Chemical	Parts Per Million (PPM)	
	Minimum	Maximum
Chlorine	50	100
Iodine	12.5	25
Quaternary Ammonia	Read Manufacturers Label	Read Manufacturers Label
Other approved chemical sanitizers as listed under the 2017, FDA Food Code 7-204.11		

Use chemical test strips to verify strength.

- 6) **Air-dry** without any additional rinsing or wiping.



Dishwashing sinks can not be used as a mop sink or to wash hands