



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 1 minute at a minimum temperature of 24°C (75°F):
 - 50-200 ppm chlorine solution: use 8.7 ml (2 tsp) bleach in 4.55 L (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

