

3 – COMPARTMENT SINK:

Manual Cleaning & Sanitizing of Food Equipment and Utensils

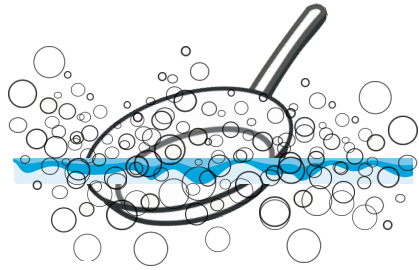
WASH

(Sink 1)

Wash with detergent.

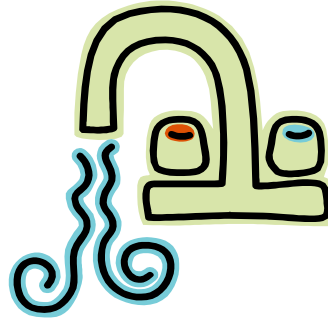
Wash solution temperature $\geq 110^{\circ}\text{F}$.

Wash solution kept clean & at proper temperature throughout operation.



RINSE

(Sink 2)



SANITIZE

(Sink 3)

Chlorine*

25 - 100 ppm

Quaternary ammonium*

200 ppm

Iodine*

12.5 - 25 ppm

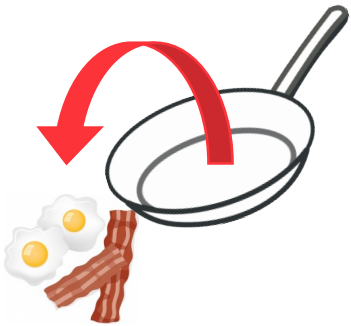
Use TEST STRIPS to check concentration.



* Prepare and use sanitizer according to product label.

PRE - WASH

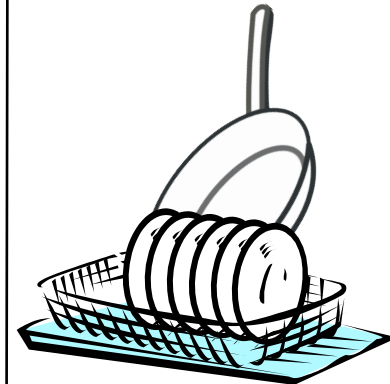
Scrape or flush out large food particles before washing.



AIR DRY

Do not rinse off sanitizer.

Do not towel dry.



FAQ

Why do I need to sanitize utensils or food equipment if I will be using it for cooking?

The heat involved in cooking may not heat all parts of the utensil or food equipment to a temperature that will kill the harmful microorganisms that can cause someone to get sick. Also, the utensil or food equipment may be used for preparing food that does not involve cooking or the application of heat.

What are the common types of chemical sanitizers to use? What are the advantages & disadvantages of each type?

<u>TYPE OF SANITIZER</u>	<u>ADVANTAGES</u>	<u>DISADVANTAGES</u>
CHLORINE	Relatively inexpensive Kills most microorganisms Does not form film Easy to measure with test strips	Corrodes metal & weakens rubber Breaks down quickly (need to add more chlorine often) Irritant to skin, nose & eyes May leave water spots
QUATERNARY AMMONIUM COMPOUND	Non-corrosive Can be applied as foam for visual control Does not give off strong odor	Relatively expensive Not effective against certain microorganisms Not effective in hard water (high mineral content)
IODINE	Non-corrosive Stable, long shelf-life Kills most organisms including yeast & mold	Expensive May stain plastic and porous materials Not effective at > 120°F

Why must I check the concentration of the sanitizer with test strips?

The amount of sanitizer added to the water is critical. Too little sanitizer will not be effective and may leave microorganisms on the food equipment that can cause someone to get sick. Too much sanitizer may cause taste/odor problems, toxicity and is a waste of money. During warewashing, test strips must be used to check the strength of the concentration because detergents, organic material, and rinse water can change the concentration of the sanitizer.