3 – COMPARTMENT SINK:
Manual Cleaning & Sanitizing of Food Equipment and Utensils

PRE - WASH
Scrape or flush out large food particles before washing.

WASH
(Sink 1)
Wash with detergent.
Wash solution temperature ≥ 110ºF.
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.

AIR DRY
Do not rinse off sanitizer.
Do not towel dry.

* Prepare and use sanitizer according to product label.
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?

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