

3 – COMPARTMENT SINK:

Manual Cleaning & Sanitizing of Food Equipment and Utensils

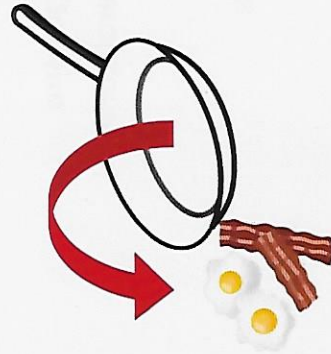
WASH

RINSE

SANITIZE

PRE - WASH

Scrape or flush out large food particles before washing.



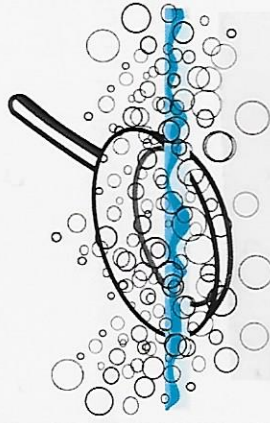
請先把廚具雜物去掉

(Sink 1)

Wash with detergent.

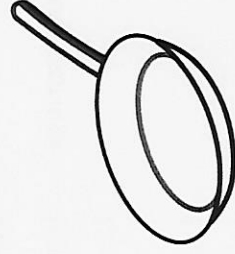
Wash solution temperature $\geq 110^{\circ}\text{F}$.

Wash solution kept clean & at proper temperature throughout operation.



請用清潔劑和華氏110度熱水在第一水槽清洗廚具

(Sink 2)



請用第二水槽清水沖洗廚具

(Sink 3)

Chlorine*
25 - 100 ppm

Quaternary ammonium*
200 ppm

Iodine*
12.5 - 25 ppm

Use **TEST STRIPS** to check concentration.

請把廚具泡在第三水槽中消毒至少一分鐘

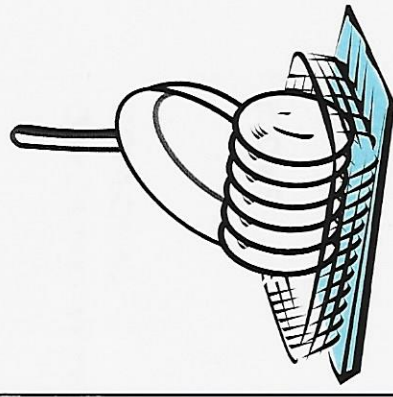


* Prepare and use sanitizer according to product label.

AIR DRY

Do not rinse off sanitizer.

Do not towel dry.



請把廚具涼乾