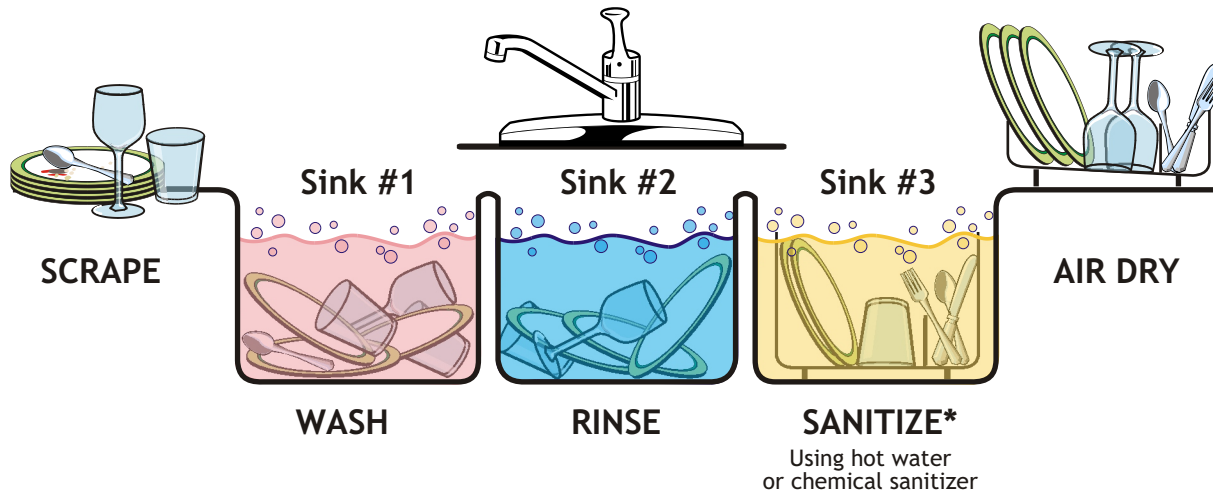


DISHWASHING

Dishwashing - 3 sink method

For Multiservice Articles



Dishwashing - 2 sink method

For Pots, Pans and Cooking Utensils



*Sanitize using hot water:

Dishes must be immersed in hot water (77°C) for 45 seconds

OR

*Sanitize using chemical sanitizers:

Water temperature for chemical sanitizing must be 24°C (75°F).

Sanitize for 45 seconds.

NEVER mix chemicals. Combining chemicals is toxic!

Use **one** of the following chemical sanitizers, and measure it correctly!

Chlorine ("bleach"): 100 ppm (1 oz per gallon of water)

Iodine: 25 ppm (0.25 oz per gallon of water)

Quaternary Ammonium ("Quats"): 200 ppm (2 oz per gallon of water)

