



## EQUIPMENT CLEANING & SANITIZING

Foods can become easily contaminated if food contact surfaces are not properly cleaned and sanitized. All surfaces must be washed rinsed and sanitized by use of a three compartment sink or a mechanical dishwashing machine.

If using a three compartment sink manual ware washing system. The first sink should be filled with detergent and hot water at least 110°F. The second sink should be used for rinsing of chemicals used for washing. The third sink shall be used to sanitize dishes using one of the following methods:

Chlorine	50-100ppm
Quaternary Ammonia	per manufacturer instructions (200-400ppm)
Iodine	12.5-25ppm
Hot water	171°F

If using a chemical sanitizing dish machine the chemical concentrations of the machine should meet the above requirements.

If using a high temperature dish washing machine the temperature of the water at the dish surface should be no less than 160°F and no more than 194°F.

When using a chemical sanitizing method test strips designed for the type of sanitizer used should be available and used to check the concentration.

**All dishes shall be air dried as part of the cleaning and sanitizing process.**