

MANUAL WARE WASHING AND SANITIZATION

Tools Needed

- Properly Equipped Dilution Center
- Dishwashing Scrub Brushes
- Non-Abrasive Pads

Products Needed

Dawn® Manual
Pot and Pan
Detergent



Clean Quick®
Broad Range
Quaternary
Sanitizer



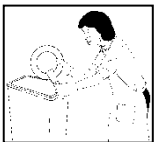
FREQUENCY OF CLEANING: As needed throughout the day.

SPECIAL DIRECTIONS FOR THIS TASK: Before beginning, follow the 3-Compartment Sink Preparation Procedure to set up the sinks. If sensitivity to cleaning solutions is a concern, wear disposable gloves.



STEP 1

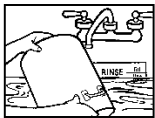
- Set up the sinks following the 3-Compartment Sink Preparation Procedure.



STEP 2

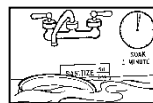
- Prior to immersing in wash water, remove heavy soils from dishes by manually scraping buildup and discarding in waste receptacle.
- Presoak any heavy buildup prior to cleaning in wash compartment.
- Wash items in the wash sink. Do lightly soiled items first, followed by heavily soiled items.

NOTE: Use dishwashing scrub brushes or non-abrasive pads to remove tough soils.



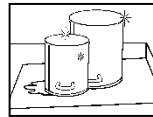
STEP 3

- Rinse them in clean, hot rinse water in the rinse sink.



STEP 4

- Soak items in the sanitizer sink for at least one (1) minute.



STEP 5

- Air-dry all ware wash items upside down.

NOTE: Change wash water when it becomes cold or suds are gone. Change rinse water if it becomes cold. Change sanitizer solution if Quat test strips indicate solution is below 150ppm.



STEP 6

- If used, remove and discard disposable gloves.
- Wash hands before returning to service area.