

Manual Dishwashing 2 Compartment

1 Scrape, Sort and Pre-Rinse

Remove coarse food particles.

2 Wash

Wash with hot water and soap or detergent.

3 Rinse

Rinse in clean water.

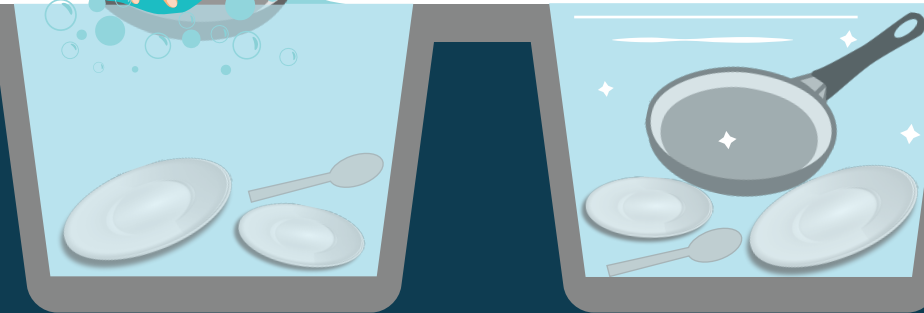
4 Sanitize

Fully immerse dishes **for at least 45 seconds** in one of the following:

1. Clean **Chlorine solution at 100 ppm** at a water temperature of at least 24°C/75°F, OR
2. Clean **Quaternary ammonium solution at 200 ppm** at a water temperature of at least 24°C/75°F, OR
3. Clean **Iodine solution containing at 25 ppm** at a water temperature of at least 24°C/75°F, OR
4. Clean **hot water at a temperature of at least 77°C/170°F.**

5 Air Dry

Air dry dishes on a drying rack before stacking or storing.



Always use test reagents to determine the concentration of the sanitizing agent and an accurate thermometer to determine the temperature of the sanitizing agent. You may use 1.5 to 2 Tbsp. of household bleach with 6% concentration in 13L/3gal of clean water to achieve a 100 parts per million solution.

Southwestern Public Health

St. Thomas Site

1230 Talbot Street
St. Thomas N5P 1G9

1-800-922-0096

Woodstock Site

410 Buller Street
Woodstock N4S 4N2

 www.swpublichealth.ca

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