

Washing Dishes

Batch Washing



Proper Ware Washing Procedure:

1. **Wash** - Fill the first compartment with warm water (at least 100°F) and soap. Scrub dishes and utensils thoroughly to remove food residue.

2. **Rinse** - Drain the soapy water, then refill the first compartment with cold water. Rinse off any remaining soap.

3. **Sanitize** - Fill the second compartment with cold water and an appropriate sanitizer. Ensure the sanitizer concentration meets one of the required levels:

- **Chlorine:** 100 ppm for at least 30 seconds
- **Quaternary Ammonium:** 200 ppm for at least 1 minute
- **Iodine:** 25 ppm for at least 1 minute

Dishes and utensils must be fully submerged during this step for effective sanitization.

4. **Air-Dry** - Place sanitized items on a clean surface or rack. Let them air-dry completely. Do not use towels to dry.